



## Sample dinner menu

### Starters

Black pudding

House made black pudding royale, 64° duck egg yolk, lovage emulsion, pea, butter milk, toasted sourdough

Sussex beef

Tartare of Sussex beef, smoked egg yolk, crispy capers, oyster emulsion, pickled shallot, sourdough croute  
(Add summer truffle for an additional £6)

Hamachi

Yellow tail kingfish ceviche, summer cup salad, sea greens, burnt lemon, elderflower, yuzu ponzu, arbequina olive oil

Devonshire crab

Dressed white crab, ginger and lime salad, fermented Yorkshire rhubarb, brown crab custard, pak choi, crab flat bread  
Additional £6 supplement

Asparagus and polenta tart

BBQ and pickled asparagus, peas, broad beans, smoked paprika, fried polenta, asparagus veloute

### Mains

BBQ pork

BBQ loin of pork, bacon jam, white asparagus, morels, wild garlic emulsion, jus noisette

Quarr Cross duck

Fennel honey glazed duck breast, crispy duck sausage, braised fennel, Madeira jus, fennel & watermelon salad

South coast brill

BBQ brill, caramelised turnip, ox cheek, turnip puree, muscat raisin, verjus, monks beard

South coast hake

Poached hake, pomme rosti, charred leek puree, salt and vinegar clams, three cornered leek, pil pil sauce

Wild garlic gnocchi

White asparagus, morels, wild garlic, black garlic ketchup, mushroom glaze

## Optional sides

Beef fat fried crushed Jersey Royals, aged feta, mint crème fraîche £12

Seasonal leaf salad, sourdough croutons, tarragon vinaigrette, crispy coppa £9.50

“Invisible Chips” – Charity Donation £5

0 calories. 100% charity – Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times – 100% of your donation goes to the Hospitality Action charity

## Desserts

Blood orange soufflé

Dark chocolate crumble, blood orange jelly, stem ginger ice cream

Isle of Wight soft blue cheese

Shokupan honey toast, pear, sunflower & brown butter parfait

Rhubarb and custard

Set custard, poached rhubarb, rhubarb sorbet

Lemon yoghurt parfait

Pear and fennel jam, caramelised puff pastry, toasted fennel ice cream

Cheese and fruit

A selection of English cheeses, served with a variety of crackers and chutneys

£6 supplement

**Three-courses £95 per person**

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.