



## Sample dinner menu

### Starters

#### Black pudding

House-made black pudding, caramelised cauliflower, kimchi, Muscat raisins, cured egg yolk, curry oil

#### Tartare

Tartare of South Downs venison, smoked egg yolk, oyster emulsion, winter truffle

(Additional £6 supplement)

#### South coast mackerel

Cured and touched mackerel, BBQ padron peppers, mustard caviar, tigers milk, coriander and carrot salad

(This dish can be served as an intermediate course for an additional £27.50)

#### Dorset crab

Dorset crab beignet, brown crab custard, smoked cheese crisp, apple, finger lime, dill

#### Winter mushroom gnocchi

Crispy mushroom gnocchi, salt baked celeriac purée, fermented barley, tarragon, winter truffle

### Mains

#### Sutton Hoo chicken

Breast of free range chicken, chicken sausage cappelletti, monks beard, white asparagus, fermented shitake, truffle cream

#### South downs venison

Loin of dry aged venison, choucroute purée, bay butter roasted hispi, Medjool date, bourbon jus

#### Sussex day boat brill

Troncon of brill, short rib, Jerusalem artichoke, sea herbs, pickled kohlrabi and trout roe vinaigrette

(Additional £8 supplement)

#### Monkfish

BBQ monkfish, coco bean and Morteux sausage cassoulet, three cornered leek, brown butter hollandaise

#### Onion squash

Squash tarte fine, roasted onion squash, winter vegetables, curried squash foam, Muscat raisins, chanterelles

## Optional sides

Winter truffle creamed potato, aged pecorino £12

Beef fat fried brussel sprouts, gentlemans relish, crispy onions £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

Apple and blackberry crumble

Creme anglaise, vanilla ice-cream

Spiced apple cheesecake

Salted caramel whipped ganache, apple ice-cream

Plum pavlova

Vanilla crèmeux, poached plum sorbet

Banoffee choux bun

Salted caramel sauce, vanilla ice cream

Cheese and fruit

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

£6 supplement

Graham's 10 year tawny port £11

**Three-courses £90 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.