



Sample dinner menu

Starters

Rabbit

Rabbit loin stuffed with house-made black pudding, garden cucumber,
KFR leg, buckwheat dashi broth, black garlic, roasted chilli oil

Sussex beef

Tartare of Sussex beef, smoked egg yolk, crispy capers, oyster emulsion, pickled shallot, autumn truffle,
sourdough croute
(Additional £6 supplement)

Octopus

BBQ octopus, chipotle and roasted garlic butter, Jerusalem artichoke barigoule, finger lime, sea greens, brown
butter hollandaise
(This dish can be served as an intermediate course for an additional £27.50)

Devonshire crab

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

Delica pumpkin

Delica pumpkin royale, sage, pickled pumpkin, chestnut puree, maitake, seed crumb

Mains

BBQ pork

BBQ loin of pork, cime di rapa, braised Roscoff onion, bacon jam, fermented greengage, jus noisette

South Downs venison

Loin of fallow deer, venison faggot, salt baked celeriac, warm sprout and pine nut salad, caramelised quince,
whisky and vanilla jus

Hook and line bass

BBQ bass, 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

Celeriac and truffle terrine

Roasted and pickled beetroot, verjus, braised radicchio, celeriac and truffle sauce

Optional sides

Creamed potato, winter truffle, aged pecorino £12.00

Beef fat fried brussel sprouts, crispy onions, lovage, gentleman's relish £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 souffle

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

Isle of Wight soft blue cheese

Shokupan honey toast, pear, sunflower & brown butter parfait

(This dish can be served as an additional course for £20.00)

Rhubarb and custard

Set custard, poached rhubarb, rhubarb sorbet

Treacle tart

Bergamot gel, earl grey creme anglaise, creme fraiche ice cream, sesame tuille

Cheese and fruit

A selection of English cheeses served with a variety of crackers & chutneys.

£6.00 supplement

Three course Camellia dinner

£90 per person

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.