



Sample dinner menu

Starters

Pork cheek

Cider braised cheek, apple, black pudding, egg yolk raviolo, lardo, apple marigold

Sussex beef

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

Sussex crab

Dressed white crab, ginger and lime salad, fermented garden rhubarb, brown crab custard, pak choi, crab flatbread

Hand dived scallop

BBQ Scallop, jerusalem artichoke, smoked roe emulsion, grapefruit, café de Paris Butter
£6 supplement

Waldorf salad tart

Isle of wight blue, Williams pear, salt baked celeriac, grape salt and vinegar pumpkin seeds, pickled pear gel

Mains

Free range pork

BBQ loin of pork, confit belly, pickled peach puree, braised kohlrabi, charred gem lettuce, tarragon jus

Sussex Lamb

Lamb loin, shoulder pastilla, ewe's curd, girolles, smoked garden aubergine puree, caponata, gordal olives, minted lamb jus

South coast monkfish

Miso glazed monkfish, BBQ squid, mushroom ketchup, delicia pumpkin, shiso, tempura oyster mushroom, fish veloute

Hook and line bass

BBQ fillet of bass, Isle of Wight tomatoes, courgette, tomato consomme, fig leaf, octopus raviolo

Gnocchi

Isle of White sundried tomatoes, courgette, fig leaf, Gordal olives, black garlic ketchup, gazpacho sauce

Optional sides

Roasted garlic pomme aligot, English autumn truffle £15

Roasted hispi cabbage, kimchi butter, bonito mayo, apple miso gel, sesame crumb £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

Sticky toffee soufflé

Salted caramel soufflé, date caramel, vanilla ice cream

Isle of Wight soft blue cheese

Shokupan honey toast, pear, sunflower & brown butter parfait

Chocolate mousse

Miso caramel, cocoa nub tuille, miso dulcey ice cream

Custard tart

Elderflower compressed gooseberry, gooseberry sorbet

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.