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

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

Hook and line bass
Lime-cured bass ceviche, elderflower, Nutbourne tomatoes, Early harvest olive oil, croutons
(This dish can be served as an intermediate course for an additional £27.50)

Devon smoked eel
Smoked eel potato salad, Sun-sweet melon, coppa eel emulsion, Parma ham tuille, basil

English pea royale
Peas, Scottish girolle, norinade, goat's curd, lemon verbena, crispy egg yolk

Mains

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

Sussex lamb
Loin of dry-aged lamb, shepherd's pie, shallot jam, confit grelot onion, broad beans, mint jus

Sussex day boat brill
Troncon of brill, squid & fennel salad, courgette, nam jim beurre blanc, ponzu trout roe
(Additional £8 supplement)

South coast hake
Poached hake, sweetcorn and Scottish girolle fricassée, native lobster, watermelon, apple marigold, bisque

Nutbourne tomato arancini
Soy-roasted aubergine, gazpacho sauce, black olive caramel, smoked grelot onion, fig leaf oil

Optional sides

Creamed potato, autumn 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

Sticky toffee souffle
Date caramel, vanilla ice cream

Lavender pannacotta
Blueberry Ridgeview compote, honey ice cream

Banana chocolate mousse
Caramelized popcorn, salted popcorn ice cream

Brown butter peach tart
Roasted peaches, lemon thyme ice cream

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.