



## 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, Williams and Nashi pear, coppa, eel emulsion, Parma ham tuille, basil

#### 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

#### 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.