



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, sourdough croute (Add summer truffle for an additional £6)

Octopus

BBQ octopus, chipotle and roasted garlic butter, Jerusalem artichoke barigoule, finger lime, sea greens, brown butter hollandaise

Devonshire crab

Dressed white crab, ginger and lime salad, fermented Yorkshire rhubarb, brown crab custard, pak choi, crab flat bread
Additional £6 supplement

Asparagus and polenta tart

BBQ and pickled asparagus, peas, broad beans, smoked paprika, fried polenta, asparagus veloute

Mains

BBQ pork

BBQ loin of pork, bacon jam, white asparagus, morels, wild garlic emulsion, jus noisette

Quarr Cross duck

Fennel honey glazed duck breast, crispy duck sausage, braised fennel, Madeira jus, fennel & watermelon salad

South coast brill

BBQ brill, 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

Wild garlic gnocchi

White asparagus, morels, wild garlic, black garlic ketchup, mushroom glaze

Optional sides

Beef fat fried crushed Jersey Royals, aged feta, mint crème fraîche £12

Seasonal leaf salad, sourdough croutons, tarragon vinaigrette, crispy coppa £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 soufflé

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

Isle of Wight soft blue cheese

Shokupan honey toast, pear, sunflower & brown butter parfait

Rhubarb and custard

Set custard, poached rhubarb, rhubarb sorbet

Lemon yoghurt parfait

Pear and fennel jam, caramelised puff pastry, toasted fennel ice cream

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.