



## 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 winter 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

#### 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

Beef fat fried brussel sprouts, crispy onions, lovage, gentlemans 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

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 and chutneys

£6 supplement

Graham's 10 year tawny port £11

Three-courses £90 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.