



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

South Downs venison

Loin of fallow deer, venison faggot, salt baked celeriac, warm sprout and pine nut salad, caramelised quince,
whisky and vanilla 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, crown prince pumpkin and chanterelle fricassée, native lobster, watermelon, apple marigold,
bisque

Celeriac and truffle terrine

Roasted and pickled beetroot, verjus, braised radicchio, celeriac and truffle sauce

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, sticky toffee crumb

Isle of Wight soft blue cheese

Shokupan honey toast, pear, sunflower & brown butter parfait

(This dish can be served as an additional course for £20.00)

Citrus Tart

Honey roasted fig, meringue, blackberry sorbet

Apple Parfait

Caramel, apple compote, puff pastry, caramelised buttermilk 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.