



Sample dinner menu

Starters

Beetroot (V)

Beetroot terrine, horseradish sorbet, black garlic, fine leaf salad

Black pudding

Black pudding royal, 64 degree duck egg, lovage emulsion, crushed potato, baked potato foam

Beef Tartare

Tartare of Sussex beef, smoked egg yolk, oyster emulsion, Australian winter truffle
(Additional £6 supplement)

Hand dived scallop

Mi-cuit scallop, roe emulsion, grapefruit, English peas, chipotle & confit garlic butter
(This dish can be served as an intermediate course for an additional £27.50)

Dorset Crab

Dorset crab agnolotti, brown crab emulsion, courgette, Lemon verbena, Nutbourne tomato consommé

Mains

Line caught bass

BBQ fillet of bass, pomme anna, hen of the woods, nasturtium, pickled magnolia, artichoke, chicken consommé

Free range pork

BBQ pork loin, braised onion, smoked eel, English peas, girolles, chive emulsion, jus noisette

Dry aged duck

Creedy carver duck breast & duck sausage, five spice glaze, beetroot, pickled watermelon, seeds, orange & duck jus

John Dory

Tomato & squid arancini, smoked anchovy, sauce gazpacho, fig, chilled Nutbourne tomato & grilled squid salad. £12.00 supplement.

Celeriac (Vg)

Celeriac tarte fine, salt baked celeriac, smoked potato, girolles, summer vegetables

Side dishes

Beef fat Jersey Royals, minted creme fraiche Sussex Medita

£9.50

Seasonal green salad, Australian winter truffle, aged pecorino

£9.50

Desserts

Cherry almond Bakewell

Lemon thyme whipped ganache, roasted almond ice cream

Basil cake

Lemon curd, macerated strawberries, basil ice cream

Chocolate & raspberry bar

Chocolate brownie, chocolate crumbs, raspberry sorbet

Pina colada savarin

Mango & passionfruit cremeux, coconut lime sorbet

Cheese & fruit

A selection of English cheeses served with a variety of crackers & chutneys.

£6.00 supplement

Three-course £85 per person

Coffee & petit fours

Cafetière £5.75

Cappuccino £5.75

Espresso 5.50

Double espresso £5.75

Café latte £5.50

Selection of teas £5.75

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.