

### THREE OR FOUR COURSE MENU

*Upgrade to a four course menu by selecting an additional starter/fish/meat dish*

#### STARTERS

##### DUCK

Breast, confit terrine, quail egg, rhubarb, leg croquette

##### BURRATA

Smoked aubergine, mint, pistachio, honey

##### SELSEY CRAB

Brown crab tart, cucumber, dill, sour cream

##### SLIPCOTE

Sussex cheese, heritage beetroot, almond, puffed rice, green chilli

##### MACKEREL

Green apple, oyster mayonnaise, watercress, kohlrabi

#### FISH

##### HAKE

Purple sprouting broccoli, lemon gnocchi, hazelnut, cockle sauce

##### SEABASS

Asparagus, trout roe, ricotta agnolotti, shellfish bisque

##### HALIBUT

Broad beans, peas, haricot beans, herb crumb, verjus sauce

#### MEAT

##### LAMB

Loin & shoulder, pressed potato, mint, yogurt, rainbow chard

##### BEEF

Sirloin & cheek, king oyster mushroom, smoked olive oil mash, black cabbage, XO sherry

##### PORK

Loin & belly, caramelised apple, confit potato, cauliflower, calvados sauce

##### CHICKEN

Breast & lobster stuffed wing, leek, wild garlic, kampot peppercorn sauce

## DESSERT

### CHOCOLATE

Dark chocolate marquise, pecan, mango, passionfruit

### RASPBERRY

Raspberry parfait, elderflower, almond granola

### BAKEWELL

Lemon and pistachio bakewell, yogurt sorbet

### CHEESECAKE

Strawberry and white chocolate cheesecake, macadamia

### YUZU

Yuzu lemon tart, meringue, creme fraiche

### YOGURT

Baked yogurt, roasted pineapple, cashew nut

### CHEESE

British cheese selection, homemade chutney, grapes, biscuits  
*(additional supplement)*

*Minimum diners x8 pax*

*Example 3 course menu*

*(Starter, fish or meat, dessert)*

*Burrata, Lamb, Raspberry*

*Example 4 course menu*

*(Starter, fish, meat, dessert)*

*Slipcote, Halibut, Beef, Chocolate*

*Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made. Vegetarian, vegan and other dietary requirements available upon request*