

Spiced Quail, scotch egg, cauliflower, pineapple salsa

ChalkStream trout, watercress, beetroot, radish, almond

Burrata, crispy polenta, heritage tomatoes, green chilli, cashew nut

Avocado, quail egg arancini, pistachio, herb salad

Creedy Carver Duck, wild garlic, grelot onion, brioche, pickled rhubarb

Selsey Crab and saffron risotto, lemon, peashoots

Hand dived scallop, prawn raviolo, kohlrabi, blood orange (supplement per person)

Southdown Lamb, potato terrine, cavolo nero, wild garlic, salsa verde

Longhorn Beef, potato croquette, heritage carrots, purple sprouting broccoli, Marsala jus

Grange Farm Duck breast, confit leg, pomme purée, pea, gooseberry

Saddle of Venison, gnocchi, wild mushrooms, broad beans, loveage

South Coast Brill, lemon and herb tortellini, spring greens, tenderstem, chive velouté

Parmesan gnocchi, Sheep's cheese, yellow courgette, fresh peas, watercress

Sussex asparagus, Tunworth, fregola, purple sprouting broccoli, rocket

Dark chocolate marquise, pecan, mango

Rhubarb parfait, hazelnut granola, sorrel

Doughnut, yuzu, cashew nut, white chocolate

Strawberry cheesecake, elderflower, almond

Bergamot tart, raspberry, meringue

Sticky toffee pudding, toffee sauce, malt ice cream

Extra course -

British cheeses, biscuits, homemade chutney, grapes, walnuts (supplement £13 per person)

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