



<b>CREAM OF CELERIAC SOUP</b>	7.50
Fresh chives, extra virgin olive oil	
<b>HERITAGE BEETROOT</b>	8.50
Goats cheese, Braeburn apple, candied walnut	
<b>BLACK PUDDING</b>	9.50
Caramelised granny smith apple, butter sauce	
<b>GRAVADLAX OF SCOTTISH SALMON</b>	9.50
Soft herb salad, pickled cucumber, Dijon vinaigrette	
<b>CARPACCIO OF VENISON</b>	11.00
celeriac remoulade, pickled pear, raspberry vinaigrette	
<b>SLOW COOKED BELLY PORK</b>	18.50
Creamed potato, spring vegetables, roasting juices	
<b>ROAST LOIN OF ASHDOWN VENISON</b>	24.50
Creamed cabbage, smoked bacon, bitter chocolate sauce	
<b>PAN FRIED GREY MULLET</b>	21.50
Celeriac fondant, cavalo nero, wild mushrooms, sauce Parisienne	
<b>CONFIT SHOULDER OF LAMB</b>	22.00
Charred baby gem lettuce, peas, smoked bacon, lemon thyme jus	
<b>POTATO GNOCCHI</b>	16.50
Baby leeks, barkham blue cheese, wild garlic pesto, pine nuts	
<b>TAHITIAN VANILLA RICE PUDDING</b>	8.00
Raspberry compote	
<b>PASSIONFRUIT SOUFFLE</b>	10.00
Passoa coulis	
<b>BITTER CHOCOLATE MOUSSE</b>	9.50
Chantilly cream, Almond tuille	
<b>HIBISCUS FLOWER PANNACOTTA</b>	8.50
Poached Yorkshire rhubarb	
<b>SUSSEX CHEESES</b>	12.00
Artisan crackers, quince jelly, golden raisin, pear & saffron chutney	

**DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED**

HEAD CHEF JONATHAN FORBES