### Three Course Menu Selector

#### Starter

- **Sussex Chicken Liver Parfait** - £7.25
  - *Fig and mustard seed compote, caramelised onion focaccia, smoked onion dust*

- **Heritage Beetroot Salad (v)** - £7.50
  - *Truffled goats cheese, textures of beetroot*

- **Roasted Marinated Vine Tomatoes (v)** - £7.25
  - *Buffalo mozzarella, tomato consomme, avocado panacotta, and focaccia crostini*

- **Pressed Ham Hock Terrine** - £7.25
  - *Caper and parsley salad, pea puree and sweet pickled shallots*

- **Roast Vine Tomato Soup (v)** - £6.50
  - *Sage gnocchi, whipped goats curd, tomato crisps, baby herbs*

- **Potted Sussex Pork** - £7.70
  - *Black pudding beignet, sticky apple, crackling salad, warm seeded toast*

- **Gin and Bitter Lemon Cured Salmon** - £8.25
  - *Gin jelly, lemon puree, pumpernickel croute, soured cream and samphire*

- **Marbled Smoked Chicken Terrine** - £7.50
  - *Wild mushroom and pickled vegetables, mushroom ketchup*

- **Peppered Golden Cross Goats Cheese (v)** - £7.75
  - *Heritage tomato, compressed cucumber, toasted almonds*

- **Confit Duck Pressing** - £7.90
  - *White wine and mandarin jelly, baby leaves, salted pistachio brittle*

- **Wafer Thin Sliced Oxsprings Ham** - £8.50
  - *Caramelised pear, charred endive, Manchego shavings, pea shoots, gremolata*

- **Crab Salad** - £8.25
  - *Lemon crème fraiche, smoked paprika honeycomb and pickled apples*

- **Chilli Roasted Feta (v)** - £7.25
  - *Watermelon with mizuno, balsamic pearls, caramelised sunflower seeds*

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3 Courses should be chosen 1 x starter, 1 x main and 1 x dessert.

After dinner coffee will not be classed as a course.

Two course menus will have a £7.00 per person supplement added.
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#### Main

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crusted Fillet of Cod</strong></td>
<td>£17.95</td>
<td>Caper and sorrel crushed new potato, samphire and brown shrimp butter sauce</td>
</tr>
<tr>
<td><strong>Assiette of Lamb Rump</strong></td>
<td>£19.00</td>
<td>Braised shoulder cromesqui, olive oil mash, French beans, wild mushrooms, balsamic jus</td>
</tr>
<tr>
<td><strong>Fillet of Seabass</strong></td>
<td>£18.75</td>
<td>Celeriac puree, sautéed smoked bacon, caramelised shallots, red chicory and beans, red wine sauce</td>
</tr>
<tr>
<td><strong>Treacle Cured Pork Tenderloin</strong></td>
<td>£17.50</td>
<td>Twice cooked belly, black pudding boudin, hens scotch egg, crackling, peas a la Francaise, mousseline potatoes</td>
</tr>
<tr>
<td><strong>Butter Basted Sussex Chicken</strong></td>
<td>£17.50</td>
<td>Truffled thigh, creamed mushroom puree, chanterelles, pommes Anna, roast celeriac and caramelised carrots.</td>
</tr>
<tr>
<td><strong>Roasted Cornfed Chicken Breast</strong></td>
<td>£17.50</td>
<td>Confit leg, sweet potato fondant, charred shaved sweetcorn, crisp green kale, spiced carrot puree</td>
</tr>
<tr>
<td><strong>Pan Seared Sea Bream Fillet</strong></td>
<td>£17.50</td>
<td>with a Provençal vegetable spaghetti, prawn beignets, saffron potatoes, bouillabaisse nage, pickled samphire</td>
</tr>
<tr>
<td><strong>Roasted 21-Day Aged Rib Eye</strong></td>
<td>£19.50</td>
<td>Spicy sausage and smoked bacon cassoulet, watercress and potato puree, charred onions, heritage carrots</td>
</tr>
<tr>
<td><strong>Roast Salmon Fillet with Cauliflower Three Ways</strong></td>
<td>£17.90+</td>
<td>Curried, cous cous and creamy puree, almonds, curry gel, tomato essence and crushed coriander potatoes</td>
</tr>
<tr>
<td><strong>Red Onion Tarte Tatin (v)</strong></td>
<td>£17.25</td>
<td>Whipped Brighton blue cheese soufflé, burnt onion puree, charred aby leeks, walnuts, rocket dressing,</td>
</tr>
<tr>
<td><strong>Pea, Chickpea and Polenta ‘Pizza’ (v)</strong></td>
<td>16.90</td>
<td>Confit aubergine, ricotta mousseline, yoghurt mayonnaise, charcoal, baby vegetables, garden herbs</td>
</tr>
<tr>
<td><strong>Caramelised Onion and Ragstone Goats Cheese Tart (v)</strong></td>
<td>£16.90</td>
<td>Candied pine nut salad and baby beetroot, honey and mustard dressing</td>
</tr>
<tr>
<td><strong>Shitake Mushroom and Sussex Cheddar Fritters (v)</strong></td>
<td>£17.25</td>
<td>Catalan vegetable casserole, sous vide garlic puree, confit vine tomato micro basil</td>
</tr>
<tr>
<td><strong>Pan Fried Potato and Beetroot Gnocchi (vegan)</strong></td>
<td>£16.90</td>
<td>Green peas, broad beans, wild mushrooms, basil coulis, roast carrots.</td>
</tr>
</tbody>
</table>

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Dessert

Please choose one dish from the below selection.

Berry Eton Mess Dome - £7.00
Fresh berries, crisp meringue, whipped cream, chocolate sphere, warm chocolate sauce

Lemon Curd Tart - £7.00
Lemon and lime chiboust, caramelised profiterole, basil gel, lemon crisps

Burnt Orange Cream - £7.00
Chocolate and orange crumble bitter chocolate coulis, sugared hazelnut

Caramel Cappuccino - £7.00
Toasted marshmallow, fudge and shortbread crumb

Vanilla Panacotta with Textures of Strawberry - £7.00
Strawberry compote, strawberry leather, strawberry crisps, sweetened balsamic

White Chocolate, Rum and Raisin Dome - £7.00
White raisin puree, rum syrup

Honey Cheesecake - £7.00
Bee pollen, honeycomb, vanilla scented caramel

Brighton Blue Savoury Cheesecake - £7.00
Walnuts, grape chutney and compressed spiced pear

Sussex Cheese Board - £10.00
Brighton Blue, Olde Sussex Cheddar, Sussex Crumble, apple and cider chutney, biscuits

Trio of Fruit Quenelles - £10.00
Coconut, mango and passion fruit, pina colada syrup

After Dinner

Freshly Brewed Coffee and Petit Fours - £2.00

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