



PLANT BASED MENU

Roscoff Onion Tart, Vegan Cheese, Rocket & Sun Blushed Tomato salad, Balsamic dressing (Su,V,PB,G,So) £11.50

Spiced Roast Pumpkin Soup, Chestnut & Tofu Cream, Pumpkin Seeds, Pumpkin Oil served with bread roll (Su,V,PB,G,So,Se,N) £9.50

Garden Winter Salad, roast Butternut Squash, Parsnip crisp, golden Beetroot, Kohl Rabi, Rouille sauce (V,PB,Su) £10.50



Wild Mushroom Risotto, slow roast Tomato, Rocket, toasted Pine Nuts (Su,V,M,Ce,N,PB) £22.50

Tofu, Bell Pepper & Butternut Squash Massaman Curry, Coconut Rice (V,So,Su,Mu,PB) £21.50

Pumpkin & Sage Ravioli, Sage & Pumpkin sauce, baby Spinach, crispy Sage (Su,M,G,E,V,PB) £22.50

Stone Baked Pizza topped with Pesto, Vegetables & vegan Mozzarella (G,N,So,P,V,PB) £17.50



Chocolate Truffle Brownie Torte, Vanilla Ice Cream (G,N,So,V,PB) £9.50

Selection of plant-based Ice Cream, Salted Caramel, Vanilla (So,V,PB) £12.50



Welcome to the world of Elite Diners where exceptional privileges and a range of unparalleled treats await you



For further information, please scan the QR code.

For guests on our Dinner, Bed & Breakfast package, a £45.00 allowance is included. If you are using a gift voucher, please refer to your voucher for the applicable allowance.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites V - vegetarian

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team





TO SHARE

Chilli & Smoked Paprika Sicilian Nocellara Olives (Su,V,PB)	£5.00
Rosemary & Garlic Focaccia, Garlic Olive Oil, Lemon & Balsamic dipping oil (G,Su,V,PB)	£6.50
Selection of Rolls; Seed & Cereal, Green Olive, Finedor (G,Su,Se,V,PB)	£6.50

STARTERS

Grand Prawn & Crayfish Cocktail, crisp Iceberg Lettuce, Tomato, Lemon, Malted bread (Su,C,Sh,E)	£14.50
Beetroot & Thyme Quiche, served with Goats Cheese Mousse, Pistachios (M,E,Su,V,N,G)	£11.50
Smoked Mackerel & Salmon Pâté, micro salad, toasted Rye & Lemon bread (Su,F,M,G)	£12.50
Smoked Chicken Tian, Coronation Mayonnaise, micro leaves, roasted Peach (Su,E,Mu)	£12.50
Fricassee of wild Mushrooms, toasted Brioche, Madeira Cream (V,G,M,Su)	£13.00
Soup of the Day served with a warm bread roll (V,M,Ce,G,Se,So)	£9.50

MAIN COURSE

Slow Braised Pork Shoulder, Sussex Cider, Apple & Apricot, spiced Pumpkin puree, crispy Potato hash, baby Spinach, Calvados jus (Su,M)	£26.00
Roast of the Day, Garlic and Thyme roast Potato, Broccoli, braised Red Cabbage, Honey roast Carrots, roast jus (Su,M,Ce)	£26.00
Grand Fish of the Day, crushed Spinach & Spring Onion Potato cake, Sugar Snaps, Champagne Butter sauce (M,F,Su,Ce)	£26.00
Homemade Grand Burger, Brioche Bun, dill pickled Gherkin, mature Cheddar Cheese, Lettuce, Tomato, yellow sweet Mustard, Skin on Fries (M,G,E,Su,Mu,Ce)	£19.50
Braised Feather Blade Steak, creamed Potato, Hispi Cabbage, Heritage Carrots, Bourguignon sauce (Su,Ce,M)	£28.50
Grand Chicken Caesar Salad, baby Gem, Garlic Croutons, Anchovies, Caesar dressing (G,E,F,Su,M)	£19.50
South Coast Fish Pie; Tiger Prawn, Cod, Salmon, Smoked Haddock, Chive buttered Mash, Vegetable medley (M,F,Su,Ce,C,Sh)	£26.00



GRILL

Surrey Hills Farm Sirloin Steak 220g (M,Ce,Su,G,E)	£40.00
English Fillet Steak 220g (M,Ce,Su,G,E)	£53.00
English Chateaubriand for two to share 500 g (M,Ce,Su,G,E)	<i>per person</i> £55.00
<i>All served with rosti fries, battered onion rings, cherry tomato, garlic mushroom, peppercorn sauce</i>	

GRAND CLASSICS

Greenland Halibut, Curried Clam Chowder, Saffron Potatoes, medley of baby Vegetables (Mo,C,Su,M,F,Mu)	£55.00
Loin of Sussex Venison, root Vegetable Dauphinoise, Honey roast Parsnip puree, roast Shallot, Port & Juniper Jus (Su,M,Ce)	£38.00
6 Maldon Oysters, Mignotte sauce, Tabasco (Mo,Su,Mu)	£29.00

Add a choice of one side dish with Grand classics

SIDE DISHES

Rosti Fries, Siracha Mayonnaise (E,M,V)	£7.50
Skin on Fries (V,PB)	£6.00
Creamed sautéed Spinach with Nutmeg (M,V)	£6.00
Broccoli with Almonds (N,V,M)	£6.00
Long Man Best Bitter battered Onion Rings (G,M,V)	£6.00
Mixed Garden Salad, French dressing (Mu,V,Su,PB,Ce)	£6.00
Bearnaise Sauce (M,E,Su,V,Ce)	£6.00
'Paw'tatoes - Gift Aid	£5.00

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5.00 donation contributes to training treats that will support a Hearing Dog for a full month.

DESSERTS

Dessert of the Day (Su,So,G,M,E,V,Ce)	£9.50
Tea poached Pear William, black tea Tartlet, Lemon Cream (M,E,G,So,V)(also available as GF)	£9.50
Spiced Apple Cake, Rosemary infused Ice Cream (G,M,E,V)	£12.50
Selection of Ice Cream & Sorbets (M,So,G,N,V,E,Ce)	<i>per scoop</i> £4.50
Sussex Banoffee Tart (G,E,M,So,V) (also available as GF)	£11.00
Dark Rum soaked Savarin Sponge, baked Pineapple (G,E,M,Su,V)	£12.50
Iced Dark Chocolate Parfait, Rhubarb sauce, Chocolate soil (E,So,M,G,V)(also available as GF)	£12.50
Selection of locally sourced Cheeses, Fig Bread, Chutney and Grapes (G,M,Su,So,E,Mu,Ce,Se,V)	3 x Cheese £9.50 5 x Cheese £14.50

Some cheese may be unpasteurised.