



SAMPLE DINNER MENU

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

Starters

Chalk Stream Trout Pastrami (F,M,Ce,Su,Mu)	£12.50
Warm Apple & Celeriac Velouté, Dill Marinated Cucumber, Apple Gel, Kumquat & Apple Crisps	
Galantine of Chicken & Smoked Duck (N,M,E,Su,Mu,Ce)	£12.95
Onion & Balsamic Puree, Crispy Chicken Skin, Pistachio	
Vichyssoise Soup (M,Mu,Ce)	£11.00
Tarragon & Blood Orange Cream, Crispy Shallots, Chive Oil	
Textures of Heritage Carrots (V,M,Mu,Ce)	£11.00
Confit Carrot, Carrot Crisps & Carrot Puree with Chickpeas and Cumin & Lime Yoghurt	
Seared Shetland Scallops (Mo,M,N,Mu,Ce)	£14.00
Sweet Potato Puree, Brazil Nut Cous-Cous, Ginger & Coconut Emulsion, Plantain Crisp	

Mains

Sussex Fish of The Day (F,Mo,M,Ce,Mu,G,Su)	£29.00
Smoked Mussel Chowder, Mirepoix of Vegetables, Samphire, Pancetta, Parsley Oil with Guinness Soda Bread	
Fillet of Angus Beef (M,Su,Mu,Ce)	£48.00
Truffle Pomme Mouseline, Confit Garlic, Albufera Sauce, Wilted Spinach, Parsnip Puree & fresh Black Truffle	
Dingley Dell Pork Belly & Mangalitz Black Pudding (M,Su,Mu,Ce)	£38.00
Apple & Celeriac Terrine, Colcannon Hash, Curly Kale, Carrot Puree, Cider Jus	
Lasagne of Globe Artichoke (M,G,E,Mu,Ce)	£29.00
Verde Pasta, Buffalo Milk Ricotta & Mozzarella, Trompette Mushrooms, Spinach Puree, Fried Artichoke	
Trio of Winter Cod (F,M,E,Su,Mu,Ce)	£34.00
Potato Crusted Loin, Brandade Croquette, Whipped Smoked Roe, Tzatziki Espuma, Black Olive Puree, Red Pepper Salsa	

Sides - £6.50

Purple Sprouting Broccoli, Lemon Oil & Smoked Almonds (PB)

Buttered Winter Brassicas (V,M)

Fried Jerusalem Artichoke, Aioli, Smoked Salt (V,E,Mu)

'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

Blood Orange Custard Tart (So,M,G,E,Mu,Ce) Chocolate Shortcrust Pastry, Orange Blossom Gel, Chocolate Sorbet	£10.50
Whipped White Chocolate Cheesecake (So,M,E,G,Ce,Mu) Poached Rhubarb Compote, Rhubarb Sorbet, Ginger Tuile	£10.50
Banoffee Mille-Feuille (G,So,M,E,Ce,Mu) Toffee, Feuille-de-Brick Pastry, Caramelised Banana, Banana Ice-Cream, Chantilly Cream	£10.50
Selection of Pacotised Ice Creams & Sorbets (G,M,So,V)	£2.50 per scoop
Selection of Cheeses (Se,So,Su,Ce,Mu) some cheese may be unpasteurised Three or five of the Finest Cheeses, homemade Chutney, Grapes, Sourdough Crackers & Salted Butter	£14.00/16.00

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.

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