

STARTERS

Crab Croquette

Fennel Sauce/Apple/Pistachio

Smoked Salmon & Leek Ballotine

Celeriac/Nori/Wasabi

Chicken, Chorizo & White Pudding Terrine

Wild Mushrooms/ Bacon Jam/ Tarragon Butter/Toast

Beetroot Textures & Goats Curd

Compressed/Puree/Pickled (v/ve)

Smoked Duck & Truffle Honey

Pain d' epics/ Rosary Goats Cheese/Prune/Pistachio

Main Course

Roasted Halibut

Tomato Risotto/Aioli/Pesto/Filo

Beef Short Rib "Asian Spiced"

Bok Choy/Sesame/Chicken Dumplings /Broth

Monkfish Char-Grilled

Fennel/Mussels/Keta/Herbs

Honey Mustard Guinea Fowl

Lyonnais Onions/ Truffle Mac "n" Cheese/ Butternut Sauce

Celeriac Fondant

Garlic Confit/Feta/Cauliflower/Fennel (ve/v)

DESSERTS

Muscovado & Star Anise Parfait

Honeycomb/Cremeux/Black Sesame Tuile

Baked Apple Terrine

Cardamon Ice Cream/Meringue/Caramel Sauce






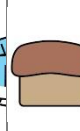






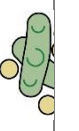

Chard & Roasted Pineapple

Peanut /Lime Leaf Panna cotta/Sumac & Passion Fruit

British Cheese Selection

Brie/ Cheddar/ Sussex Blue/ Walnut & Raisin Bread/ Grapes/ Crackers

2 COURSE £38 – 3 COURSE £55

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
CRAB		X	X	X			X			Pistachio				
Smk Salmon				x	X				x					
Chicken Terrine		x		x			x		x					
Goats Curd		x					X		X					X
SMOKED DUCK		x		x			x		X	Pistachio				
Halibut		X		x	X			X		Pineuts				
BEEF		x		x			X					x	x	
MONKFISH					x	x	X							

