



Dinner Menu



NIBBLES

Sourdough from the Gilda Bakery – £5.50
single estate extra virgin olive oil, aged balsamic vinegar

Nocellara Olives – £5

STARTERS

Feta, Asparagus and Pomegranate Salad (vg)
sourdough croutons

Soused Cornish Mackerel
pickled sesame cucumber, samphire gel

Soup of the Day
warmed local bread

Chicken and Pancetta Terrine
carrot and apricot chutney, walnut toast

MAINS

Chalk Stream Trout
broad bean velouté, courgette spaghetti,
roasted vine tomatoes

Old Spot Belly of Pork
glazed apricot, summer greens, crackling, jus

8oz Ribeye Sussex Beef – £12
cress and Shimeji mushroom salad, triple cooked chips,
peppercorn, red wine or stilton sauce

Risotto of English Peas, Asparagus and Mint (vg)
Old Winchester shavings

SIDES

Buttered New Season Potatoes – £6
parsley butter

Beef Dripping Chips – £6

Sauces – £4
stilton and caramelised onion | peppercorn | red wine

Sautéed Green Beans – £6
shallots

Summer Green Salad – £5

Heritage Carrots – £6
ginger and Eastwell honey

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones. A discretionary 10% service charge will be added to your bill. Items separately priced will be charged in addition to the package inclusion.



Dessert Menu



DESSERTS

Brioche Summer Pudding

vanilla crème fraîche

Chocolate and Raspberry Tart (vg)

cocoa nib

2 Scoops of Ice Cream or Sorbet

please ask for today's flavours

A Nose of Local Cheese

Kentish Blue / Sussex Camembert / Ashmore / Golden Cross

fig chutney, grapes, biscuits

additional cheeses – £4

AFTER DINNER TIPPLES

Grand Espresso Martini – £15

Grand Marnier, Kahlua, double espresso, homemade sugar syrup

Remy Martin XO – £20

Liqueur Coffees – £9

with Jameson's Irish Whisky / Diplomatico Chairmans Reserve Rum

Double Espresso – £3.40

Americano – £3.80

Macchiato – £3.80

Flat White – £4.00

A Selection of Herbal and Flavoured Teas – £3.40

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