

SET MENU

£30 FOR TWO COURSES

£36 FOR THREE COURSES

TITBITS

Warm Ciabatta, Garlic & Grana Padano **£6**
vegetarian

Smoked Sea Salt & Focaccia Balsamic & olive
oil **£6** - *vegan*

Italian Marinated Olives **£6** - *vegan*

Crispy Asian Pork Belly In our Famous Spiced
Black Vinegar Caramel **£10**
Toasted Peanuts & Roasted Shallots
nuts, peanuts

STARTERS

Winter Salad

*Cashew Nut Hummus, Honey Roasted Parsnip & Red Onion, Curried Cauliflower, Pickled Carrot
Toasted Sesame, Carrot & Maple Dressing – *vegan, gluten free, sesame**

Heritage Beetroot, Brighton Blue & Poached Pear Salad

*Candied Walnuts, Red Vein Sorrel & Clementine Dressing - *nuts, vegetarian**

Pan Seared Shell off King Prawns

*Garlic Butter, Chilli, Parsley & Lemon - *gluten free**

Chef's Caramelised French Onion Soup

*with Grilled Welsh Rarebit on Toast - *contains beef stock**

Chicken Liver Parfait

Toasted Corn bread, Salted Butter, Fig & Apple Chutney

Slow Braised Beef Cheek Ragout

Sautéed Shimeji Mushroom, Herb Gnocchi, Stilton Sauce, Pomme Paille

MAINS

8oz Fillet Steak

Truffle Fries, Wilted Spinach, Sautéed Wild Mushrooms & Maderia Jus (Supplement of £20)

Slow Cooked Confit Leg of Duck

Galette Potato, Carrot Puree, Fine Green Beans, Creamy Mustard Onions, Maderia Jus

Crisp Asian Belly of Pork in Black Spiced Vinegar Caramel

*Tomato, Chilli Jam, Asian Salad, Tenderstem, Jasmin Rice – **peanuts***

Fillet of Cod in ‘Langham Best Bitter’ Batter

Hand- cut Skin- on Chips, Crushed Peas, Tartare Sauce, Lemon

Shepherd’s Pie

With Braised Red Cabbage & Tenderstem Broccoli

Pan Roasted Fillet of Bream, Grilled Prawn

Saffron Braised Fennel, Paella Style Rice, Light Chorizo Bisque

Oven Roasted Butternut Squash Fondant

Sautéed Shimeji Mushroom, Sussex Kale, Homemade Gnocchi finished in Walnut & Creme Fraiche

Oven Roasted Aubergine

*Sautéed Mediterranean Vegetables, Lemon Scented Crème Cheese, Balsamic Pearls,
Romesco Sauce & Chimichurri- **vegan***

Chicken & King Prawn Thai Coconut Curry with Fragrant Jasmine Rice

*Toasted Peanuts, Crisp- Fried Shallots, Tenderstem Broccoli & Sweet Potato – **peanuts***

SIDES

Carrot & Swede Mash **£6**

Slow Braised Spiced Red Cabbage **£6**

Steamed Greens

In Sesame Chilli & Ginger Dressing **£8**

Truffle & Grana Padano Fries **£7**

Fries **£6**

Triple Cooked Hand Cut Skin on Chips **£6**

DESSERTS

Chocolate Brownie

Dark Chocolate Cremieux, Salted Caramel & Our Own Coffee Ice Cream

Spiced Sticky Toffee Pudding

*Rich Butterscotch Sauce & Malt & Muscovado Ice Cream - **contains Beef suet***

Bramley Apple & Yorkshire Forced Grown Rhubarb Crumble

*Jude's Madagascan Vanilla Ice Cream - **vegan, gluten free***

Warm Pear Tarte Tatin

Our Own Vanilla & Tonka Bean Ice Cream

Affogato

*Our own Malt & Muscovado Ice Cream with a hit of 'Love Hurts' Espresso – **can be vegan***

add Baileys, Disaronno, or Frangelico Liqueur for £3.50

CHEESE BOARD

£6 Supplement per person

A selection of Local Sussex Cheeses

All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,

Fig & Apple Chutney & Quince Paste.

Idle Hour - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.

Sussex Blue - A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.

Woodside Red – A creamy red cow's cheese with a natural Edible rind, made with Vegetarian Rennet, mellow

Sussex Camembert - A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk

DESSERT WINE & STICKIES

Orange Muscat, 'Essensia', Quady's, Madera, California glass £8.50 / £26 half bottle

Black Muscat, 'Elysium', Quady's, Madera, California glass £8.50 / £26 half bottle

Sauternes, Chateau Lamourette, Bordeaux 2018 glass £12.70 / £38 half bottle

Semillon 'Noble One', De Bortoli, New South Wales, Australia 2018 glass £16.40 / £49 half bottle

Bottle Vintage Port, Graham's, Douro, Portugal glass £9.00