

SET MENU

£30 FOR TWO COURSES

£36 FOR THREE COURSES

STARTERS

Chinese Style Crispy Chilli Beef

*Spring onion, Pickled Cucumber, Toasted Sesame Seeds - **sesame***

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

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

Asian Belly Pork in Caramelised Black Vinegar

*Crisp Asian Salad, Toasted Peanuts, Crisp- Fried Shallots, Orange Segments - **peanuts***

MAINS

Oven Roasted Fillet of Cod

*Cauliflower Puree, Tenderstem Broccoli, French Fries, Cockle & Parsley Butter- **gluten free***

Breaded Breast of Pheasant

Sauteed Mushrooms, Celeriac Puree, Tenderstem, Fried Hen's Egg, Truffle Fries, Garlic Butter, Madeira Jus

Oven Roasted Breast of Duck

Duck Leg Cottage Pie, Puy Lentils, Carrot Puree, Roasted Beetroot, Red Wine Sauce

Pan Seared Cornfed Chicken Supreme

Honey Roasted Parsnip, Wild Mushroom & Spinach Risotto

Miso Spice Roasted Cauliflower

*Butterbean & Tahini mash, Chimichurri, Minted Crème Fraiche - **vegan***

Fillet of Cod in 'Langham Best Bitter' Batter

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

Chicken & King Prawn Thai Coconut Curry with Fragrant Jasmine Rice

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

10% discretionary service is added to your bill and received with thanks.

Please let us know about any allergies or dietary requirements.

SIDES

Carrot & Swede Mash £6	Truffle & Grana Padano Fries £7
Slow Braised Spiced Red Cabbage £6	Fries £6
Steamed Greens	Triple Cooked Hand Cut Skin on Chips £6
In Sesame Chilli & Ginger Dressing £8	

DESSERTS

Chocolate Brownie

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

Spiced Sticky Toffee Pudding

Rich Butterscotch Sauce, Ginger Ice Cream - contains suet

Bramley Apple & Locally Forced 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 Vanilla & Tonka Bean Ice Cream with a hit of 'Love Hurts' Espresso

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