

Unch

Blue cheese choux, pear
Fishcake, kimchi
Chicken liver, lemon, green tea
Cucumber, ponzu, soy

Endive

Red endive, fig jam, goats curd, hazelnut

or

Cauliflower

Roasted cauliflower velouté, tomato jam, tempura cauliflower

Kohl Rabi

Kohl Rabi, braised shallot, tenderstem broccolli,
port and rosemary

or

Celeriac

Salt baked celeriac, broad bean gremolata, confit potato

Chocolate

Warm chocolate mousse, mint ice cream, cocoa nib

or

Passionfruit

Passionfruit curd, milk crumble, yoghurt sorbet

Lunch Menu - £27

Wine Flight - £35



Blue cheese choux, pear
Sweet potato croquette, kimchi
Mushroom parfait, lemon, green tea
Cucumber, ponzu, soy

Cauliflower

Roasted cauliflower velouté, tomato jam, tempura cauliflower

Celeriac

Salt baked celeriac, broad bean gremolata, confit potato

Kohl Rabi

Kohl Rabi, braised shallot, tenderstem broccolli,
port and rosemary



Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

Shaved Sussex Charmer, vol au vent, pineapple & fennel salsa

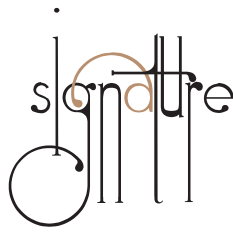


Chocolate

Warm chocolate mousse, mint ice cream, cocoa nib

Classic Menu - £37.50

Wine Flight - £40 | Drinks Pairing - £40 | Non-Alcoholic Pairing - £30



Blue cheese choux, pear
Sweet potato croquette, kimchi
Mushroom parfait, lemon, green tea
Cucumber, ponzu, soy

Beetroot

Golden beetroot, goats cheese tortellini, caramel radish

Jerusalem Artichoke

Roasted Jerusalem artichoke, oyster mushroom, watercress, lentils

Potato

Potato fondant, cucumber relish, roasted cabbage, roasted apple

Onion

Roscoff onion, malt, onion cream

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

Shaved Sussex Charmer, vol au vent, pineapple & fennel salsa

Sweetcorn

Sweetcorn brulee, sweetcorn "solero"

Strawberry

Strawberry cheesecake, strawberry sorbet, pepper meringue

Signature Menu - £75

Wine Flight - £50 | Drinks Pairing - £50 | Non-Alcoholic Pairing - £35