



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

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

*or*

### **Cheese Course** [£8 supplement]

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

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### **Sweetcorn**

Sweetcorn brulee, sweetcorn “solero”

### **Peach**

Peach parfait, basil ice cream, caramelised white chocolate, pine nuts

## **Signature Menu - £75**

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



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

### **Tomato**

Plum tomato tart, avocado sorbet, miso powder

### **Parsnip**

Parsnip cooked in mollasses, roasted & pickled apricot, samphire,  
garlic & shallot dressing

### **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

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

*or*

### **Cheese Course** [£8 supplement]

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

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### **Sweetcorn**

Sweetcorn brulee, sweetcorn "solero"

### **Peach**

Peach parfait, basil ice cream, caramelised white chocolate, pine nuts

## **Heritage Menu - £85**

Wine Flight - £60 | Cocktail Pairing - £60 | Non-Alcoholic Pairing - £45