

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

Cauliflower

Tempura cauliflower, soy mushrooms, soused cabbage, chervil

or

Leek

Leek velouté, Harrogate Blue beignet, leek top pesto

Celeriac

Roasted celeriac, sweetcorn purée, smoked corn,
roasted onion

or

Kohl Rabi

Salt baked kohl rabi, dashi, miso enoki,
spring onion & coriander

Chocolate

Chocolate cremeaux, salted caramel ice cream, cocoa nib

or

Custard Tart

Custard tart, pickled raspberry, raspberry sorbet

Sunday Menu - £35

Wine Flight - £35



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Mushroom parfait, lemon, green tea
Cucumber, ponzu, soy

Leek

Leek velouté, Harrogate Blue beignet, leek top pesto

Kohl Rabi

Salt baked kohl rabi, dashi, miso enoki,
spring onion & coriander

Celeriac

Roasted celeriac, sweetcorn purée, smoked corn,
roasted onion

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

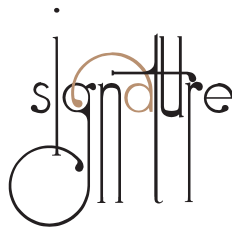
Shaved Sussex Charmer, vol au vent, pineapple & fennel salsa

Chocolate

Chocolate cremeaux, salted caramel ice cream, cocoa nib

Classic Menu - £45

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

Watermelon

Slow roast watermelon, girolle & pea dressing, black olive

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