

Table d'hôte Menu

Starters

Curried Roasted Parsnip Soup with Vegetable Chips

Devon Crab, Avocado, Pink Grapefruit Rocket Salad and Sesame Seed Flatbread

Beetroot and Goat's Cheese Salad, Pea tendrils and Truffled Herb Dressing

Chicken Liver Foie Gras Parfait, Pickled Gardens and Oxford Sauce

Mains

Pork Cheeks, Fondant Potato, Ginger Carrots, Baby Leeks and Grain Mustard Cream Sauce

South Coast Skate Wing, Chorizo and Snow Pea Mashed Potato, Crisp Fennel Salad and Sussex Mussel and Clam Fish Cream

Pan Fried Gnocchi, Gorgonzola, Roasted Pine Nuts and Baby Spinach

Braised Lincolnshire Oxtail, Jerusalem Artichoke Puree, Stornaway Black Pudding Mashed Potato and Bourguignon Sauce

Poached Breast of Chicken, Caramelised Chicory, Spinach, Potato Rosti and Pan Gravy

Desserts

Warm Treacle Tart and Clotted Cream Ice Cream

Roasted Pear Belle Helene, Slow Roasted Pear, Chocolate Sorbet and Creme Anglaise

Blood Orange Posset, Lemon Meringue Ice Cream and Lime Biscotti

Sticky Date Sponge, Date Puree and a Toffee Sauce

Priced at £29.50 inclusive of VAT

Farmhouse Cheese Selection

Traditional Farmhouse Cheese served with Celery, Homemade Apple Chutney and Biscuits.

Please choose from:

Olde Sussex; Cliff, Julie & Rebecca Dyball produce this cheese in their small dairy in Stonegate, East Sussex. This is a naturally rinded cheese which is made using a traditional cheddar type recipe. Olde Sussex has a deep, rich, creamy yet rather tangy flavour.

Barkham Blue; Made in Wokingham by Two Hoots Cheese, a small family run business that prides itself on producing award winning quality hand made cheese. Barkham Blue is a deep yellow moist cheese spread with dark blue-green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.

Sussex Blue; Arthur Alsop and Nicholas Walker specialise in Artisan cheese making at their factory in East Sussex. Sussex Blue is a smooth and creamy hard cheese with small blue veins and natural rind giving a mild creamy blue flavour to this hard cheese.

Sussex Camembert; This traditional hand made Camembert is made by the same cheese makers as the Sussex Blue. It is a soft and creamy cheese with a beautiful mildness.

Infusions

Freshly brewed Tea or Coffee with Petit Fours

£ 3.50

An Optional 10% Service Charge will be added to the Bill