

MENU

Starters

Gin cured Scotch Salmon

Lightly pickled beetroot, water cress & horseradish crème fraiche

Luxury Seafood platter

Fresh Oysters, king prawns, Cornish shellfish, crab, & lobster (£15 sup)

Pan roasted Cornish king scallops

Carrot puree, caper & raisin dressing (£5 sup)

Lobster & crayfish cocktail

Baby gem lettuce, avocado, orange, tomato & Mary rose sauce (£4 sup)

Cornish crab cakes

Spicy tomato & sweet corn relish

Seared sesame tuna

Egg noodles, pickled ginger, peanuts & sweet soy dressing (£3.50 sup)

White pudding Scotch egg

Water cress, truffle aioli

Ballotine of organic chicken

Air dried ham, summer salad with asparagus & peas, buttermilk dressing

Chicken liver & orange parfait

Red onion marmalade, toasted brioche

Grilled asparagus

Poached duck egg, pickled girolles & hollandaise sauce (v)

Old spot ham & foie gras terrine

Cider jelly, micro herbs & toasted brioche (£4 sup)

Twice baked soufflé

Montgomery's cheddar cheese with red onion marmalade (v)

Sautéed Wild mushrooms

Wild garlic, hens eggs & sour dough toast (v)

MENU

Mains

Beef wellington

Fillet of beef, mushroom duxelle & spinach in puff pastry with potato fondant & port sauce

Fillet steak

Fillet of scotch beef, roast field mushroom, air dried vine tomatoes, and spinach, thrice cooked chips & bone marrow jus

Duck two ways

Roast breast & confit leg croquette, parsnip puree, compressed apple & Madeira sauce

Fillet of hake

Jerusalem artichoke, baby courgette, pea shoots & caviar cream

Fillet of halibut

Carrot puree, baby veg, brown shrimp butter

Old spot pork belly

Sweet corn & ham pie, basil mash, mustard cream sauce

Free range chicken supreme

Dauphinois potatoes, peas, honey roast carrots, & tarragon jus

Rump of Sussex lamb

Sweet potato fondant, creamed cabbage, fine beans & red wine sauce

Herb crusted rack of lamb

Crispy panko coated lamb shank, celeriac puree, gratin potatoes, roasted roots, savoy cabbage, shiraz jus

Fillet of line caught Sea bass

Crushed potatoes, wilted spinach, hollandaise sauce

Pearl barley risotto

Peas, broad beans, grilled asparagus, lemon balm, & parmesan (v)

Roasted baby acorn squash

Parsnip mash, hazelnut crust, tender stem broccoli, & truffle butter (v)

Aubergine spring rolls

Spinach, pine nuts and ricotta, spicy tomato sauce, polenta chips (v)

MENU

Desserts

Champagne jelly

Summer fruits with elder flower ice cream

Chocolate & fudge Sundae

Brownie, toasted marshmallows and crushed hazelnuts

Coconut Crème Brulee

Tropical fruit kebabs

Dark chocolate & salted caramel pots

Short bread biscuits

Eton mess

Strawberries & passion fruit with meringue & vanilla cream

Gin & Tonic Jelly

Silent pool gin & tonic jelly, raspberry compote, mandarin ice cream

Espresso coffee parfait

Chocolate sauce, walnut froth & toasted almonds

Summer berry Pavlova

Meringue nests filled with strawberries, raspberries, blackberries & whipped cream

Dark chocolate torte

White chocolate sauce & mango sorbet

Apple & blackberry crumble

Vanilla custard, clotted cream ice cream

Red wine poached pear

Liquorice Pannacotta & vanilla rice pudding Brulee

