

Dinner Menu

NIBBLES

Local breads - £4

Single estate extra virgin olive oil, aged balsamic vinegar

Nocellara Olives - £5

STARTERS

Braised Pig Cheek - £9

Parsnip two ways, sharp apple, jus

Rye bay scallops - £14

Dulce, sea lettuce, warm tartare sauce

Soup of the Day - £7

Served with garnish and local bread

Rabbit and Pistachio Terrine - £12

Plum and chicory salad

Sake Cured Trout - £14

Kimchi, daikon, calmans gel, ginger syrup

Beetroot Pannacotta - £8

Pickled heritage carrots, chive cream

MAINS

Market Fresh Fish - £28

Tagliatelle - £17

Ragout of peppers

Romney Marsh Lamb Rack - £34

Tarragon gnocchi, baby carrot, redcurrant jus

17oz Chateau Briand - £80

Cress and shimeji mushroom salad, choice of 2 sauces

Vegan Tagine - £22

Charred aubergine, preserved lemon, herb cous cous

Roasted Half Chicken - £26

Sautéed baby potatoes, aioli, watercress salad, pan jus

10oz Ribeye Sussex Beef - £32

Cress and shimeji mushroom salad, your choice of sauce

Sauces

Stilton & Caramelised Onion | Peppercorn | Red Wine

SIDES

All £4.50

Sautéed Baby Potatoes

Parsley butter

Chunky Triple Cooked Chips

Seasonal Greens

Purple sprouting broccoli and green beans

Piccolo Parsnips

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones. A discretionary 10% service charge will be added to your bill.