



Sample dinner menu

Starters

Black pudding

House-made black pudding, caramelised cauliflower, kimchi, Muscat raisins, cured egg yolk, curry oil

Tartare

Tartare of South Downs venison, smoked egg yolk, oyster emulsion, winter truffle

(Additional £6 supplement)

South coast mackerel

Cured and toured mackerel, BBQ padron peppers, mustard caviar, tigers milk, coriander and carrot salad

(This dish can be served as an intermediate course for an additional £27.50)

Dorset crab

Dorset crab beignet, brown crab custard, smoked cheese crisp, apple, finger lime, dill

Autumn mushroom gnocchi

Crispy mushroom gnocchi, salt baked celeriac purée, fermented barley, tarragon, winter truffle

Mains

Sussex Partridge

Whole red legged partridge, KFP leg, spiced pear, cavolo nero, parkin granola, duck liver, jus gras

South downs venison

Loin of dry aged venison, choucroute purée, bay butter roasted hispi, Medjool date, bourbon and elderberry jus

(Additional £8 supplement)

Sussex day boat brill

Pan roasted fillet of brill, short rib, Jerusalem artichoke, sea herbs, pickled kohlrabi and trout roa vinaigrette

Monkfish

BBQ monkfish, coco bean and Morteux sausage cassoulet, three cornered leek, brown butter hollandaise

Onion squash

Squash tarte fine, roasted onion squash, autumn vegetables, curried squash foam, Muscat raisins, girolles

Optional sides

Winter truffle creamed potato, aged pecorino £12

Beef fat fried brussel sprouts, gentlemans relish, crispy onions £9.50

“Invisible Chips” – Charity Donation £5

0 calories. 100% charity – Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times – 100% of your donation goes to the Hospitality Action charity

Desserts

Apple and blackberry crumble

Creme anglaise, vanilla ice-cream

Spiced apple cheesecake

Salted caramel whipped ganache, apple ice-cream

Plum pavlova

Vanilla crèmeux, poached plum sorbet

Banoffee choux bun

Salted caramel sauce, vanilla ice cream

Cheese and fruit

A selection of English cheeses, served with a variety of crackers and chutneys

£6 supplement

Graham’s 10 year tawny port £11

Three-courses £85 per person

From 9th January 2025 Three-courses £95 per person

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.