



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, English autumn truffle

(Additional £6 supplement)

South coast mackerel

Cured and touched 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, English autumn truffle

Mains

Free range pork

BBQ pork loin, braised onion, smoked eel, English peas, girolles, chive emulsion, jus noisette

Dry aged duck

Creedy Carver duck breast & sausage, five spice glaze, beetroot, pickled watermelon, seeds, orange and duck

jus

Line caught bass

BBQ fillet of bass, pomme anna, hen of the woods mushroom, nasturtium, pickled magnolia, artichoke, chicken consommé

John Dory

Tomato and squid arancini, smoked anchovy, sauce gazpacho, fig, chilled Nutbourne tomato and grilled squid salad (Additional £12 supplement)

Onion squash

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

Optional sides

Beef fat fried Jersey Royals, minted crème fraîche, Sussex Medita £9.50

Seasonal green salad, English autumn truffle, aged pecorino £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

Pear cheesecake

Chai tea whipped ganache, gingerbread, pear sorbet

Warm chocolate fondant

Bailey’s ganache, salted caramel ice cream

Blackberry bar

Apple compote, cinnamon shortbread

Banoffee pie choux bun

Banana hazelnut cake, Madagascan vanilla ice cream

Cheese and fruit

A selection of English cheeses served with a variety of crackers & chutneys.

£6.00 supplement

Three-course £85 per person

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.