

Dinner Menu a La Carte

Oysters

Rock oysters: One £1.90, Six £10.00, Nine £15.00, Twelve £20.00

A platter of cured local seafood with soda bread

£7.50 per person

~ 2 courses @ £26.00 ~

~ 3 courses @ £31.50 ~

Starters

Clayton Farm rabbit terrine with jelly

Smoked mackerel & horseradish souffle

(please allow 15 minutes)

Cucumber, bread & tomato salad with pea shoots & tomato pesto

Braised pig's head & homemade black pudding with pea ice cream & truffle brioche

Sussex brown crab & seaweed panna cotta with baby gem gazpacho

New season broad beans three ways

Main Courses

Fillet of turbot with cauliflower puree, shallots & oxtail

(£2.00.Supplement)

Seared pigeon breast with confit legs, black pudding pearl barley & garlic mustard puree

Jack by the hedge & ricotta ravioli with tomato & wild fennel broth

Pan seared black bream with lobster & pressed purple potato terrine

Warm courgette & asparagus crown with parmesan ice cream & a seed cone

Rolled sirloin of Castle Farm beef with marrow bone crust & smoked chips

Side Dishes

Marinated olives

Roast garlic mashed potatoes

Hand cut chips

Garden salad

Seasonal vegetables

£3.50

South Brockwells Farm Asparagus

£4.50

An optional 10% service will be added to your bill

Puddings

Homemade yoghurt panna cotta with elderflower

Coco Loco organic white chocolate & honeycomb parfait

Cherry soufflé with toasted almond iced mousse

(please allow 15 minutes ~ £1.00 supplement)

Due South jelly & ice cream

Hendrick's gin & cucumber sorbet with a Champagne foam

Cheese board with three of the best local handmade cheeses,
served with homemade chutney, freshly baked bread, savoury biscuits & celery

(£2.00 supplement)

Dessert wines

Coteaux du Layon Chateau de la Variere

France, Loire

Delicately sweet, with enticing notes of ripe apricots and wonderful citrus acidity to balance the sweetness.

100ml - £4.00 / 75cl - £29.50

Tokaji Aszu 5 Putonyos Betsek, Royal Tokaji

Hungary

An explosion of intense and varied flavours from spices to dried fruits.

Sweet yet well balanced with a beautiful long lingering finish.

100ml - £9.50

Albet i Noya, Dolc Adria, Penedes 2001

Spain (organic)

Made of Syrah and Tempranillo, all of the warm red fruit, flowers and spice of the two varieties are at the forefront of the nose and palate, backed by a great acidity and the development of complex secondary flavours

- chocolate and damsons to name a couple!

50cl - £40.00

Banyuls Rimage les Clos de Paulilles

France, Roussillon

Banyuls is a style of fortified wine similar to port, but lighter bodied with a more chocolatey flavour and texture. It's made from the Grenache Noir grape and has flavours of summer pudding and mocha. Goes well with cheese or chocolate.

100ml - £5.75 / 50cl - £22.50

After dinner drinks

Porto Pocas LBV	£5.00	Talisker whisky, 10 yrs old	£5.00
Fronseca Porto Terra Prima Organic	£5.50	Laphroaig, 10 yrs old	£4.50
Porto Pocas Colheita Tawny	£6.50	Glenlivet, 12 yrs old	£4.25
Martell VS Cognac	£5.95	Jameson Irish whiskey	£3.00
Remy Martin Cognac V.S.O.P.	£4.00	Bushmills	£3.25
Remy Martin Cognac X.O.	£6.50		
Janneau Armagnac V.S.O.P.	£4.50		
Janneau Armagnac X.O.	£6.50	Irish or liqueur coffee	£5.00

An optional 10% service will be added to your bill