

Bistro Menu

Starters

£7

Roast squash & sage soup, toasted pumpkin seeds,
cultured butter & homemade sourdough

Herb crumbed crispy cod cheeks, pea gel,
malt vinegar mayo & pickles

Confit Creedy Carver duck leg pastille,
slow cooked duck breast & winter berries

Sauteed winter mushrooms, sourdough toast,
Slow cooked duck egg & truffle

Dry Aged Beef

Roast fillet of Sussex beef, potato puree,
roast onion, dripping crouton
& sautéed goose liver

£ 28

Roast sirloin of rare breed Sussex beef, triple cooked chips,
roast bone marrow & grilled artichoke hearts

£26

Mains

£16

Roast loin of Dingley Dell pork, black pudding,
apple, potato gratin & tender stem broccoli

Confit fillet of Skrei cod, kale, crushed
heritage potatoes, shrimp brown butter

Potato gnocchi, crapaudine beetroot, ewe' s
cheese, roast garlic, watercress
& roast garlic sourdough

Desserts

£7

Compressed pear, salted toffee, crushed
Wafer & brown bread ice cream

Chocolate sphere, orange and chocolate cremeaux,
toffee crunch & chocolate orange ice cream

Poached Yorkshire rhubarb, custard, rhubarb
sherbet, ice cream, toasted nuts & oats

Choice of local cheeses, fruit jellies, pickled
walnut, walnut bread and artisan biscuits

(£2 Supplement)

2 Courses £ 2 Discount

3 Courses £ 4 Discount