

BISTRO MENU

October 2017

STARTERS

Foamed Sussex broccoli soup, blue cheese croutons, toasted cobnuts,
hot sourdough baguette, cultured virgin butter £7

Roast South Downs wood pigeon, goose liver mousse brioche, cherry jus,
parsnip crisps, forest herbs, pickled oyster mushrooms £8

Tasting of smoked salmon mousse, hot double smoked salmon, salmon ceviche,
burnt cucumber, cucumber cress, pickled radish £8

Smoked ham hock bubble & squeak, crispy espresso pancetta,
poached holmansbridge farm egg, parsley stock £7

MAINS

Dry aged rare breed beef fillet steak, beef dripping fried brioche,
triple cooked chunky chips, king oyster mushroom & truffle jus £26

Smoked plantation pigs pork belly, salt baked celeriac, crackling,
russet apple puree, braised bacon savoy cabbage £15

Lemon sole fillets, warm pink fir potato salad, braised celery
clam & tomato, butter roast sourdough crumbs £15

Highland wagyu rump steak, braised oxtail stuffed onion,
shallot rings, caramelised onion puree, watercress oil £28

Panko breaded british burrata mozzarella, heritage beetroots,
apple balsamic pearls, pickled radish, herbs & flowers £13

Roast breast of dry aged duck, pressed leg potato terrine, liquorice
braised leeks, pickled cabbage, smoked pancetta, pan juices £17

DESSERTS

Sussex egremont apple tart tatin, salted caramel, tonka bean
gelato, apple gel, caramelised local cobnuts £7

Stewed blackberry, pistachio sponge & jersey cream trifle,
blackberry lavender parfait, blackberry doughnut £8

Willies cocoa & peanut butter delice, roasted peanut crumb,
malted milk ice cream & cocoa nib tulle £8

Artisan British farmhouse cheeses, fruit & nut toasts,
damson fruit jelly, walnut, treacle & raisin bread £9