

BISTRO MENU

October/November 2017

STARTERS

Foamed heritage potato & truffle soup, heritage potato risotto,
confit egg yolk, warm potato bread, cultured pearl butter £7

Roast breast of pine infused grouse, confit leg, haggis,
smoked neaps & tatties, rainbow chard £9

Cured & smoked salmon plate, oyster emulsion, fried seaweed,
fennel, sea vegetables, kohlrabi £8

Terrine of label anglais chicken, fresh blood pudding & smoked ham hock,
fried Norfolk quails egg, sourdough toasts, apple confit £7

MAINS

Dry aged rare breed beef fillet steak, beef dripping fried brioche,
slow roast onions, king oyster mushroom, truffle jus £27

Smoked south downs pork ribeye, celeriac remoulade, crackling crumbs,
winter spiced pork sauce, black pudding & potato terrine £16

Confit monkfish tail, white bean veloute, brown shrimp popcorn,
braised fennel, watercress oil, foraged winter herbs £17

Highland wagyu rump fillet steak, braised oxtail stuffed roscoff onion,
shallot rings, caramelised onion puree, triple cooked chips £28

Herb crusted wild Sussex venison loin, roast winter squash, beetroot,
salsify, red wine chocolate, braised shoulder puff pie £18

DESSERTS

Caramelised baked apple terrine, lingonberry sorbet, cobnut
crumble, cobnut cream, poached blackberries £7

Homemade brioche & vanilla ice cream baked Alaska,
orange & whiskey marmalade £8

Chocolate & molasses cookie, milk & white chocolate ganache,
mocha gelato, chocolate soil, passion fruit £9

Baked pear tarte tatin, pear gel, toasted walnut,
Barkham blue cheese ice cream £8

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