

BISTRO MENU

December 2017

STARTERS

Caramelised white onion soup, white onion puree,
thyme oil, British parmesan crouton £8

Braised ox cheek croquettes, winter herb mayo,
Mayfield cheese, chilli £ 8

Butter roast Newhaven scallops, celeriac, apple,
roast cobnuts, purslane £9

Risotto of aged parmesan & winter truffle,
crispy quails egg £8

MAINS

60 day aged Sedlescombe farm beef rump, Colston basset stilton,
watercress puree, walnut, pear, triple cooked chips £26

Herb fed south downs lamb noisette, slow cooked belly & haggis,
sheep' s milk yogurt, spinach, three cornered garlic £18

Roast fillet of line caught hake, local Mangalitza chorizo,
borlotti beans, oyster mushroom, clams, fennel £17

Roast red onion & beetroot tart tatin, stichelton cheese, walnut,
burnt onion caramel, golden cross, chicory salad £16

DESSERTS

Sticky toffee & date pudding, salted caramel,
tonka bean gelato, candied walnut £7

Crumble of yorkshire rhubarb, oats & nuts,
rhubarb & custard ice cream £8

White chocolate & panettone bread pudding, glazed
satsuma, raisins, vanilla gelato £7

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