

BISTRO MENU

March 2018

STARTERS

Sussex leek & heritage potato soup, crispy
hens egg & truffle £7

Pan fried squid, daikon radish, wasabi,
soy gel, yuzu ponzu £ 8

Loch Fyne rope grown mussels, new season
local tomato, cider, parsley £7

Handmade white pudding, pork broth, wild
garlic, poached free range egg £8

Risotto of white spring truffle &
aged parmesan £8

MAINS

Highland wagyu dry aged rump steak, triple cooked chips,
wild garlic, roscoff onion rings £28

Confit breast of Fosse Meadow chicken, pressed leg,
carrot, potato puree, truffle jus £17

Cider & seaweed cured loch Duart salmon, cauliflower puree,
roast cauliflower, local chorizo, borlotti beans £17

Wild mushroom & truffle macaroni, smoked British mozzarella,
brioche garlic loaf & wild rocket salad £15

DESSERTS

Vanilla panna cotta, oat & nut crumb,
apple, apple sorbet £7

Bitter chocolate delice, pistachio,
hazelnut gelato, coffee syrup £8

Blackberry cheesecake, vanilla glaze,
blackberry sorbet £7

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