

# BISTRO MENU

April 2018

## STARTERS

Roasted cauliflower & truffle soup, parmesan  
Beignet, poppy seed bread & butter £7

Risotto of cod, prawn & salmon, aged parmesan,  
seaweed salt, winter greens £ 8

Local chorizo, tomato & bean stew, bake egg,  
Fettle cheese, homemade sourdough loaf £9

Beetroot & Brighton gin cured salmon, cream  
cheese, beetroot gel, spring herbs £8

London made ricotta stuffed mozzarella, local  
nutbourne tomato, almond pesto, croutons £8

## MAINS

35 day aged south downs ribeye, triple cooked chips,  
Wild garlic, roast local tomato & wild roquette £28

Pan roast Iberico pork loin, morel mushroom & potato fricassee,  
toasted almond crumb, wild garlic, apple confit £18

Mangalitza lardo glazed wild halibut, sautéed prawns, local  
baby turnips, new season jersey royals, broccoli £17

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

## DESSERTS

Single estate chocolate cherry fondant,  
cherry gelato, chocolate soil, kirsch £8

Carrot & treacle cake, carrot puree, crushed  
walnut crumb, vanilla gelato £7

Chocolate, almond & coffee torte, vanilla gelato,  
whipped cream, coffee ice cream £8

Mascarpone mousse, blood peach, honeycomb,  
basil, mascarpone sorbet £8

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