

HP BISTRO MENU

SAMPLE

STARTERS

Soup of leek, potato and wild garlic,
sourdough baguette & Brighton knob butter £7

Pickled asparagus, goats cheese & nduja
bruschetta, basil oil £8

Goose liver & cepe mushroom pate, pickled
carrot, cherry & brioche £9

Charred broccoli, local feta, quince jelly,
toasted almonds, balsamic £8

MAINS

8 oz Highland Wagyu sirloin steak, wild
mushrooms, triple cooked chips, wild rocket £29

Roast rump of lamb, Lyonnaise potato, tempura
anchovies, pea & mint jus £17

Wild seabass fillet, Jersey potatoes, wild asparagus,
roast courgette, cockle butter & wine emulsion £17

London made burrata cheese, Nutbourne tomatoes,
beetroot, smoked tomato ketchup, balsamic gel £15

DESSERTS

Single estate chocolate & maldon salt mousse,
salted caramel, cherry, cherry gelato £8

Apple & cinnamon tart tatin, pear & stilton ice cream,
toasted walnuts, cinnamon glaze £9

Coffee panna cotta, coffee gelato, chocolate
brownie, chocolate crumbs, caramel £8

Ginger & lime cheesecake , pickled ginger, crispy
yogurt, butter crumbs, vanilla ice-cream £8

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