



PRIVATE DINING SET MENU

Two courses £26.95 | Three courses £33.95

STARTERS

Winter vegetable and wild mushroom broth
smoked celeriac, white beans, sourdough loaf (*GF) (V)

Duck liver parfait
spiced pear chutney, chervil, sourdough loaf (*GF)

Wild mushroom terrine
pickled shimeji mushrooms, red veined sorrel, black garlic crumb (*GF) (V)

Signature prawn cocktail
romaine lettuce, shaved fennel and pickled apple (GF)

MAINS

Chestnut mushroom and winter truffle gnocchi
Sussex Charmer cheese, cavolo nero, smoked beets, baby watercress,
pickled red onion, toasted sunflower seeds (V) (GF)

Venison cottage pie
neeps and tatties, crispy black pudding, redcurrant jelly,
beef fat roasted carrot, winter greens (GF)

Cornish crab cake
baked sea bass fillet, lobster and caviar cream sauce, winter greens (GF)

12oz bone in dry-aged ribeye steak
cooked medium-rare unless specified with skin-on-fries, fennel and apple slaw,
pickled red onion and watercress salad (GF)
(supplement £9)

DESSERTS

Apple and rhubarb crumble
custard ice cream (**) (GF)

Sticky toffee pudding
salted caramel sauce, banana ice cream (V) (GF)

Black forest gâteau
boozy cherries, pistachio ice cream (V)

Artisan ice-creams, 1 scoop of each
vanilla, chocolate, salted caramel

(V) - VEGETARIAN DISH

(VE) - VEGAN DISH

(**) - CAN BE ADAPTED TO VEGAN UPON REQUEST

(GF) - USES NON GLUTEN CONTAINING INGREDIENTS (NGCI)

(*GF) - CAN BE ADAPTED TO USE NON GLUTEN CONTAINING
INGREDIENTS UPON REQUEST

GREEN PLATE POLICY: ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.