



Autumn 2023

THREE COURSE DINNER MENU

AVAILABLE FROM 18:00 HRS EVERY DAY

STARTERS

Fried basket: shrimp croquette, calamari, nori tempura soft shell crab, soy & wasabi mayonnaise, sesame seeds, shiso

Gravlax salmon tartare, cucumber ketchup, smoked beetroot coleslaw, wholemeal melba toast, dill

Chicken liver & duck foie gras parfait, pickled silver skin onion, cranberries, butter croutons

Dazel ash goat cheese pannacotta, toasted almonds, rocket leaves, honey, Sussex truffle **V**

MAIN COURSES

Sea bass fillets, seaweed crust, miso & carrot puree, maple glaze pak choy, crispy ginger, coriander

200g Dry aged beef rump **OR** 200g Tuna steak, chimichurri, one side of your choice **G/F (Tuna £6 supplement)**

Fregola risotto, roasted cherry tomato sauce, burrata, toasted pine nuts, olive crumb, grated ricotta, basil **V**

PUDDINGS

Tiramisu, arabica coffee, Marsala wine

Malva pudding, apricot, orange, vanilla ice-cream **V**

Selection of artisan cheeses, honey, nuts, pane carasau **V (£4 supplement)**

Selection of sorbets & ice creams, meringue **V G/F**

3 COURSES £40.00

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

A 12.5% discretionary optional service charge will be added to your bill



Autumn 2023

TWO COURSE LUNCH MENU

AVAILABLE FROM 12:00 UNTIL 18:00 HRS EVERY DAY

STARTERS

3 x raw rock oysters, mignonette, tabasco, lemon or ponzu, spring onion, wasabi sriracha G/F

Chicken liver parfait, pickled silver skin onion, cranberries, butter croutons **(add duck foie gras £5 supplement)**

Dazel ash goat cheese pannacotta, toasted almonds, rocket leaves, honey (add Sussex truffle £5 supp.) V

MAIN COURSES

Mussels "marinières" **OR** "pepata", skinny fries G/F

200g Dry aged beef bavette, chimichurri, mixed salad leaves or chunky chips G/F

Fregola risotto, roasted cherry tomato sauce, mozzarella, toasted pine nuts, olive crumb, grated ricotta, basil **(substitute mozzarella with burrata £3 supplement)** V

2 COURSES £25.00

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