

À La Carte

*Selection of canapes
House made bread & butter*

Starters

Roscoff Onion Tarte Tatin

Lincolnshire poacher, crispy sage, hazelnut

Cured Salmon

miso dressing, pickled cucumber, sesame, lime

Cornish Mussels

sweetcorn velouté, smoked pancetta, tarragon

Ballotine of Ham Hock & Pigs Head

capers, gherkin, black pepper aioli, pickled shallot, toast

Mains

Sussex Lamb

loin, crispy belly, aubergine, pickled apricot, chick pea, mint
(£5 supplement)

Butter Poached Hake

onion squash, pickled mushroom, roast bone sauce

Braised Short Rib of Beef

salt baked celeriac, swiss chard, crispy chili oil, raspberry jus

Goats Cheese & Spinach Doppio

caper and raisin, lemon butter

2 courses £50

3 courses £60

BYO wine every Sunday evening

If you have any food allergies, please inform us.

Our commitment to maintaining the highest standards of food safety includes diligent efforts to minimize the risk of allergen cross-contamination. While we take every precaution possible, **please be aware that we cannot provide a 100% guarantee free from allergen environment.**

A 12.5% discretionary service charge will be added to the bill.