

À La Carte

*Selection of canapes
House made bread & butter*

Starters

Marinated Courgette Salad

goats cheese croquette, pine nut, Aleppo chilli oil, mint

Gin Cured Mackerel

blackberry, beetroot, crème fraiche, mint

Confit Duck Tortellini

spring vegetable fricassee, pickled girolles, cep sauce, crispy garlic

Grilled Octopus

piperade, Nocarella olives, pickled lemon, oregano

Mains

Sussex Lamb

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

Butter Poached Cod

white bean cassoulet, pickled cockles, turnip, monks beard, caper crumb

Braised Shin of Angus Beef

horseradish potato puree, salted tomato, beef fat crouton, roquette, truffle oil

English Asparagus

wild garlic, jersey royals, crispy hens egg, Lincolnshire poacher velouté

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.