

Tasting Menu

To be enjoyed by the entire table

*Selection of canapes
House made bread & butter*

Marinated Courgette Salad

goats cheese croquette, pine nut, Aleppo chilli, mint
Muscadet, La Bretesche, Jeremie Huchet – Loire, France

Gin Cured Mackerel

blackberry, beetroot, crème fraiche, mint
Grillo, Planeta – Sicily, Italy

Butter Poached Cod

white bean cassoulet, pickled cockles, turnip, monks beard, caper crumb
Crios Torrontes, Susana Balbo – Mendoza, Argentina

Sussex Lamb

loin, crispy belly, aubergine, pickled apricot, chick pea, mint
Touraine Gamay KM4700, Lionel Gosseaume – Loire, France

Chocolate Marquise

whipped butterscotch, peanut, rum & raisin
Late harvest Riesling, Urlar – Wairarapa, New Zealand

optional course (£10 supplement)

British Cheese Selection

pickled pear, onion chutney, crackers
LBV Port, Quinta Do Crasto - Douro, Portugal £7
or
Recioto Della Valpolicella, Bertani - Veneto, Italy £12.50

£70 per person

£35 wine paring per person

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.