

TO START...

ROASTED BUTTERNUT SOUP (VG) Thyme and rosemary, served with sunflower bread	£6.00
PRAWN BISQUE (GF) Asian spices, coriander and taro crisps	£6.50
BEETROOT TEXTURES (V) With Sussex scrumpy cheese	£6.25
CRAYFISH AND DEVON CRAB CAKE Buttered samphire, spiced cucumber salsa, brown crab Mayonnaise and parsley	£7.00
CHICKEN AND LEEK TERRINE (DF) Crispy skin, sweetcorn pickle, pickle gel and crispbread	£7.00
DINGLEY DELL PORK BELLY (DF) Apple and cider chutney, sage, puffed skin	£6.50
MUSSELS, CLOTTED CREAM AND CIDER SAUCE With sunflower bread	£6.50



FOR MAIN....

ENGLISH DUCK BREAST Cooked pink with crispy leg nugget, carrot, leek, honey malt jus	£18.00
MUSSELS, CLOTTED CREAM AND CIDER SAUCE With sunflower bread	£14.50
YORKSHIRE VENISON HAUNCH (GF) Cooked medium rare with cauliflower, kale, blackberry jus	£20.00*
ENGLISH LAMB RUMP Toasted pearly barley, pea, broccoli	£18.50*
SALMON WITH MAPLE AND ORANGE (GF,DF) Endive, cherry tomato and basil	£17.00
SEAFOOD TAGLIATELLE Prawns, mussels, squid, spinach, garlic and chilli	£17.00

VEGAN....

WILD MUSHROOM AND TRUFFLE ARANCINI (VG) Hummus, chargrilled courgette, roasted fennel	£16.00
CAULIFLOWER AND CHESTNUT BAKE (VG) Garlic oyster mushroom, Jerusalem artichoke, salsify and redcurrant	£16.00
ROASTED SQUASH (VG) Tempura tofu, quinoa, spinach and pomegranate	£14.50

FROM THE GRILL....

GARLIC & THYME CORN FED CHICKEN BREAST	£16.00
RIB-EYE STEAK 10oz	£22.00*
SIRLOIN STEAK 8oz	£22.00*
FILLET STEAK 8oz	£25.00*

All chargrilled items are gluten free and served with triple cooked chips, roasted shallot, vine tomatoes and your choice of sauce.

PEPPERCORN RED WINE BLUE CHEESE

Please note that all steaks do require a certain amount of cooking time.

ON THE SIDE....

FRIES (VG,DF)	£4.00
PARSLEY MASH (V,GF)	£4.00
GRILLED TENDER STEM (VG,GF,DF)	£4.00
HONEY ROAST CARROT AND PARSNIPS (V,GF,DF)	£4.00
GARLIC BREAD (V)	£4.00
ONION RINGS (V)	£4.00
SIDE SALAD (VG,GF,DF)	£4.00



TO FINISH...

CHOCOLATE MARQUISE (V,GF) Praline mousse, blackcurrant sorbet	£6.50
STRAWBERRY PARFAIT (V) Sweet basil gel, strawberries macerated in late harvest sauvignon, shortbread	£6.50
SELECTION OF CHEESES Chutney, biscuits and grapes	£8.00*
BANOFFEE CHEESECAKE (V) Toasted banana, barbequed banana sauce, blueberries	£6.50
WARM BLONDIE (V) Pistachio ice cream and raspberry	£6.00
LEMON CURD PROFITEROLES (V) Honey roast figs, caramel	£5.50
ETON MESS (VG) Made with Aqua Faba and strawberries	£5.50
TRIO OF ICE CREAM OR SORBET (V,GF) Choice of salted caramel, vanilla, pistachio, chocolate, strawberry ice creams, lemon, raspberry, blackberry sorbets	£5.50

***For guests on dinner inclusive these items are chargeable at a supplement. An allowance of £5 for starters, £12.50 for main course and £5 for desserts is given towards these. The additional is payable on departure or charged to your room account when credit is set up. No side dishes are included**

THE SMALL PRINT.....(V) Denotes vegetarian (VG) Denotes Vegan (GF) Denotes Gluten Free (DF) Denotes Dairy Free. Some menu items may contain nuts, seeds and/or other allergens. We cannot guarantee that other items or food and drink are completely free of these. If you would like further information on allergens contained within our menu items, please speak to a member of staff who will be able to assist you. Please note a Discretionary 10% Service Charge is added on all items ordered. All prices include VAT at the current rate.