



Festive with Friends Dinner

£70 per person

STARTERS

CURED CHALK STREAM TROUT

avocado cream, grapefruit & ginger granita, watercress, gin-washed roe *gf*

PICKLED PEAR & BLUE CHEESE SALAD

Castelfranco, endive, toasted hazelnuts, balsamic vinegar

BEETROOT & SUSSEX FETA CHEESE TART

bitter leaf salad, walnuts *vg*

MAINS

all served with rosemary & garlic roast potatoes, glazed carrots & parsnips and Brussels sprouts for the table.

GUINEA FOWL

lemon, thyme & fennel pork stuffing, pigs in pancetta, braised red cabbage, bread sauce, gravy

ROASTED HAKE

buttered leeks, mussels, seaweed butter sauce

PORCINI MUSHROOM & HALLOUMI MILLEFOGLIE

puff pastry, wild mushrooms, butternut squash Purée *vg*

DESSERTS

BLACK FOREST TRIFLE

Amarena cherries, crème pâtissière, cherry jelly, chocolate sponge, whipped cream

BLOOD ORANGE POSSET

pistachio biscotti *vg/mgf*

SUSSEX CHEESE

Pevensey blue, Olde Sussex, chutney, crackers

COFFEE

house-made mince pies (*df options available*)

Please note there is a discretionary 12.5% service charge added to your bill.

Allergen information is available upon request Please advise us of any allergies or dietary requirements.

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free mgf = modified gluten free mdf = modified dairy free