



Dinner Menu

Nocellara del Belice and Kalamata olives - 5

Rosemary focaccia - Estate Dairy butter - 6.5

Padron peppers - smoked sea salt - 7.5

Roasted garlic hummus - rose harissa, flatbread - 8

Beal's Farm Mangalitsa charcuterie - 10

Fish croquettes - smoked paprika aioli - 8

Roasted carrot soup - chimichurri - 7.5

Wild mushroom tartlet - confit St Ewe egg yolk, black truffle - 13

Chicken liver parfait - clementine, madeira jelly, toasted brioche - 12

South Coast crab - Nashi pear, almond, coriander - 19

Cured Sea trout - oyster emulsion, blood orange, nori, ponzu - 13

Ross Cobb chicken - sprouting broccoli, chanterelles, hazelnuts, tarragon - 27

Chart farm Sika deer - parsnip, beetroot, bitter chocolate - 36

Delica pumpkin risotto - pumpkin seeds, ricotta, sage - 19

Cornish cod - Jerusalem artichoke, Monks Beard, shellfish brown butter - 34

Cornish hake - smoked celeriac, trompettes, shallots, kale - 29

Beef supplied from the award-winning Philip Warren butchers Launceston

225g ribeye - 39

225g fillet - 46

700g Côte de boeuf - 90

Peppercorn - blue cheese - roasted garlic & parsley

Triple cooked chips - fries - creamed potato - new potatoes

Sides

Cauliflower and broccoli gratin - 6.5

Baked heritage carrots - Masala spice, coriander - 6.5

Roasted hispi cabbage - white miso, crispy chili - 6.5

Caesar salad - gem lettuce, anchovy, aged Parmesan - 7

FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.



Desserts

Crème Brûlée - chocolate and peanut butter cookie - 8.5

Vanilla panna cotta - passion fruit, mango, coconut - 10

Sticky toffee pudding - caramel sauce, vanilla ice cream - 8.5

70% Saint Domingue chocolate delicie - malt ice cream - 10

Ice cream and sorbets - 7.5

Selection of British cheeses

3 cheeses - 14

5 cheeses - 19

All served with quince jelly, chutney, grapes, crackers

Cheesemakers special - East Sussex

The Cheesemakers Special is a semi-hard cheese with a lovely caramel undertone and a beautiful delicate crunch from the calcium crystals.

Mrs bells blue - Yorkshire

The milk's meadowy sweetness and the cheese's saltiness deliver a rich, complex flavour. Milder than a Roquefort but punchy enough for any blue cheese fan.

Rosary - Wiltshire

Rosary Goat is a fresh-tasting, award-winning goat's cheese with a light and airy texture. Pale and delicate with a creamy finish.

Tunworth - Hampshire

The finished cheese has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Idle Hour - Sussex

A semi-hard cheese, creamy tasting with citrus undertones and a hint of nut with an edible rind.

Sourcing fresh produce from local producers.

FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.