

MENU



Starter

Off the bone ham cured with juniper, black pepper, & dried bay leaves, smoked over chestnut wood, served with marinated peaches, British burrata, balsamic caviar, homemade aioli, & basil oil

(can be made gluten free)

Cured sea bass ceviche with shaved fennel, anise aioli, smoked pumpkin seeds, sea herbs, & preserved lemon

(can be made gluten free)

Garden heritage beetroot terrine with horseradish crème fraîche, baby beets, whipped goat cheese, & aged balsamic (veg)

(can be made vegan or gluten free)

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Main Courses

Roast saddle of Sussex lamb, slow-cooked shepherd's pie, pea purée, asparagus spears, heritage carrots, & a rich red wine jus

(can be made gluten free)

Sussex sea trout with wasabi peas, yuzu, lotus root, pink radish, & miso dressing

(can be made gluten free)

Roasted cauliflower with saffron potato, cauliflower purée, golden sultanas, & green leaves, finished with a Masala oil (veg)

(can be made vegan or gluten free)

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Dessert

Lemon meringue tart, with scented thyme, mascarpone cream, lemon balm and a leaf tuile

(can be made vegan or gluten free)