## Starters

Toasted date bread topped with cheese
and herb paté. poached pear, tarragon cream
and candied pecans.

Warm crab and Gruyère tart with beet slaw.

Blue cheese panna cotta with leeks,
peas and pomegranate.

Mussels dynamite - grilled green-lipped
mussels with mayonnaise and
sweet chilli topped with seaweed.

Creamy mixed garlic and thyme mushrooms
served in a sesame seed choux bun.

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Soup of the day or Sorbet

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## Main Courses

All dishes are accompanied by a selection of
fresh market vegetables and potatoes.

### Duck Confit
Duck confit with an apple and
blackberry compote and a berry cider sauce.

### Catch of the Day
Fresh fish according to availability.

### Rump of Lamb
Marinated rump of lamb with sweet potato
mash and a Merlot and redcurrant gravy.

### Pork Tenderloin
Tenderloin of pork packed with red onion marmalade,
goat's cheese and spinach, wrapped in prosciutto
and served with a white wine and herb reduction.

### Steak and Ale Steamed Pudding
Steamed steak suet pudding with a rich ale gravy.

### Fillet of Beef
Medallions of prime fillet steak,
cooked to your liking with a smoked bacon,
garlic and chorizo sauce.
This dish carries a surcharge of £9.50

### Roasted Veggie Crumble
Roasted sweet potato, cauliflower,
chickpea and squash topped with a
savoury mixed oat and seed crumble.

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## Desserts

We have a wide variety of desserts
which will be described to you by your host.
OR
We also offer a Sussex cheese plate with chutney.
This dish carries a surcharge of £4.50

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Coffee and petit fours

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### 2 course meal
Starter and main course or
main course and dessert.
£42.50

### 3 course meal
Starter, main course,
dessert. coffee and petit fours.
£47.50

All prices are inclusive of VAT.
Service not included.

All food is homemade, freshly prepared
and cooked to order.

Please advise of any allergies before ordering.
Some dishes may contain nuts.