

Classic Set

January - February

£40

To Start

Winter brassica & broccoli soup, black garlic & sesame oil pb gf
Chicken liver & brandy pâté, quince jelly, pickled shallots & brioche toast
Beetroot-cured salmon with fennel, crayfish & dill slaw, lobster bisque dressing gf

Main Course

Chargrilled Old Spot pork chop, neeps, braised red cabbage, compote gf
Poached cod, savoy cabbage, clams, leeks & peas gf
Salt-baked celeriac with mushroom, stout & barley ragout, miso, thyme, celeriac crisps pb
Slow-braised beef brisket, root vegetable mash, winter greens, roast shallot, Port & bone marrow jus gf

To Follow

Cider poached quince, cinnamon & anise, toasted oats, vanilla & coconut yoghurt pb gf
Clementine tart, dark chocolate, charred clementine v
Sticky toffee pudding, vanilla custard v gf
British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits v [+ £5]

To Finish

Cafetiere coffee & Chocolate Truffles v [+ £5]

v (vegetarian) pb (plant based/vegan) gf (gluten ingredient free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

Chef's Set

January - February

£50

For the Table

Sourdough bread & salted butter v

To Start

Scallop, pomme purée, caviar, Champagne & roe sabayon gf

Charred alliums, Sussex Blue cheese, toasted macadamias v gf

Spiced parsnip fritters, smoked chickpea puree, pomegranate, pickled shallot pb gf

Main Course

Squash, winter greens & goat's cheese filo parcel, butternut squash puree, sage oil v

Beef Wellington, clotted cream mash, savoy cabbage, jus

Pan fried halibut, lobster & shellfish risotto, samphire gf

Venison haunch, smoked mash, cavolo nero, pickled pear, Port jus gf

To Follow

Chocolate & salted caramel fondant, almond Florentine, clotted cream v

Sticky toffee pudding, vanilla custard v gf

Cider poached quince, cinnamon & anise, toasted oats, vanilla & coconut yoghurt pb gf

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits v

To Finish

Cafetiere coffee & chocolate truffles v gf [+£5]

v (vegetarian) pb (plant based/vegan) gf (gluten ingredient free)

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Canapés

January - February

Our canapés choices each come as a minimum of 20 pieces
We suggest choosing 6-9 canapés per person from a maximum of 9 varieties

£3 per piece

Earth

Roast pumpkin & Kalamata olive bruschetta, crispy sage pb

Grilled halloumi & spiced pineapple skewer v gf

Spiced parsnip fritters, smoked chickpea puree, pomegranate pb gf

Spinach, feta & pine nut roll v

Land

Chicken liver & Cognac paté on toast, pickled shallot

Braised beef croquette, horseradish cream gf

Pork & black pudding sausage roll

Pig-in-blanket, honey & mustard

Venison tartare, melba toast

Sea

Scallop & bacon skewer gf

Beetroot-cured salmon & crème fraîche on baby gem gf

Smoked mackerel paté on toast

King prawn & chorizo skewer gf

Heaven

Assorted macaroons v

Sticky toffee pudding bites v gf

Assorted chocolate truffles v gf

More than a mouthful

Beef burger slider, mature Cheddar £5

Slow-braised beef brisket, Yorkshire pudding, horseradish cream £5

Moving Mountain vegetarian slider, mature Cheddar v £5

v (vegetarian) pb (plant based/vegan) gf (gluten ingredient free)