

Starters

Duck terrine: breast and confit leg terrine, duck parfait, burnt orange chutney, homemade truffle brioche £11.25

Crab & lobster tortellini, roast caramelised salsify, shellfish bisque, angel hair crisp £12.50

Ox cheek, star anise glazed roscoff onion, marmite mayonnaise, bone marrow crumb £10.25

Cured gin & tonic salmon, dill, yuzu, squid ink croutons £10

Roasted kohlrabi, stout reduction, candied nuts, poppy seed, smoked emulsion £9

Mains

Roast spiced monkfish, seafood velouté, seaweed emulsion, coriander tuile, salt baked celeriac £25

Turkey breast and leg stuffed ballotine, bread sauce croquette, crispy truffle sprouts & pancetta, sage and onion potato £18

Treacle roasted sirloin of beef, crispy tongue, buttered carrot, smoked bone marrow pommes puree, truffle £28

Salt aged duck breast, duck leg doughnut, duck fat savoy cabbage, chestnut puree £24

Spiced plantain, teriyaki caramel, aji Amarillo, soya & garlic chilli wilted greens £17

Homemade venison burger, streaky bacon, cheese, homemade bacon burger bun, triple cooked chips £17

Sides

Brussels sprouts and pancetta £4.5, Triple cooked chips £5.5, Seasonal greens sesame and chilli £4.5, parmesan and truffle fries £4, pigs in blankets £5

Desserts

Christmas pudding, brandy zabaglione, berry sorbet, ginger tuile £9

Chocolate fondant, chocolate aero, peanut butter ice cream £9.5

Clementine cheesecake, orange curd £9

Spiced pineapple tarte tatin, Sussex charmer ice cream £12
(please allow 15 minutes for us to bake fresh)

Cheese & biscuits, beer chutney, crackers £12