

January Private Dining Lunch Menu

£45.00

This menu is only available for lunch on Monday to Saturday. A pre-order must be given in advance.
We are happy to offer suitable alternatives for any dietary requirements.

Carrot and Quince Terrine

tarragon cream, Sussex Charmer crisp and carrot tops

Miso Cured Fillet of South Coast Mackerel

baby turnips, citrus, sesame dressing and mustard frills

Pork Cheek, Ham Hock and Duck Liver Pressing

winter spiced pear, pine nuts and watercress



Variations of Crown Prince Pumpkin

pak choi, baked fig, buttermilk and toasted pumpkin seeds

Seared Fillet of Newhaven Cod

shellfish risotto, mussels and a slightly spiced velouté

Grilled Breast of Grange Farm Guinea Fowl

glazed salsify, onions, wilted lettuce and a chicken jus



Dark Chocolate Délice

caramelised banana ice cream and fennel tuile

Quince Parfait

blackberry sorbet and winter spiced crumble

Treacle Tart

apple sorbet and cinnamon yoghurt



Coffee and Petits Fours

January Private Dining Sunday Lunch Menu £55.00

This menu includes a pre-starter chosen by the chef to compliment your menu and coffee or tea with petits fours to finish.
It is only available at lunch on Sunday and a pre-order must be given in advance.
We are happy to offer suitable alternatives for any dietary requirements.

Carrot and Quince Terrine

tarragon cream, Sussex Charmer crisp and carrot tops

Miso Cured Fillet of South Coast Mackerel

baby turnips, citrus, sesame dressing and mustard frills

Pork Cheek, Ham Hock and Duck Liver Pressing

winter spiced pear, pine nuts and watercress



Variations of Crown Prince Pumpkin

pak choi, baked fig, buttermilk and toasted pumpkin seeds

Seared Fillet of Newhaven Cod

shellfish risotto, mussels and a slightly spiced velouté

Grilled Breast of Grange Farm Guinea Fowl

glazed salsify, onions, wilted lettuce and a chicken jus

Roasted Striploin of 50 Day Aged Sussex Beef

beef fat roast potatoes, Yorkshire pudding, cauliflower gratin, wilted greens and gravy



Dark Chocolate Délice

caramelised banana ice cream and fennel tuile

Quince Parfait

blackberry sorbet and winter spiced crumble

Treacle Tart

garden apple and cinnamon yoghurt



Coffee and Petits Fours