

*Whilst we endeavour to keep our web-site as up to date as possible, our menus may be subject to last minute changes. For the very latest information please contact our reception team.*

## Sample Daily Menus

*Available Monday – Saturday for lunch and every day of the week for dinner, the emphasis here is very much on using our own produce and local, seasonal fare. Lunch 12.00pm till 2.00pm, and Dinner 6.30pm to 9.30pm.*

**Lunch Monday – Saturday: 2 courses £35 3 courses £40**

*(excluding Bank Holidays)*

**Dinner: 3 courses £50**

*The above prices do not include drinks.*

*Please note our Daily Menus change every day, the below are a samples only*

### Sample Daily Lunch Menu

#### Carrot and Quince Terrine

cumin cream, Sussex Charmer crisp and carrot tops

#### Miso Cured Fillet of South Coast Mackerel

baby turnips, citrus, sesame dressing and mustard frills

#### Confit Cheeks of Dingley Dell Pork

lardo, braised fennel and lightly spiced foam



#### Roasted Fillet of Chalk Stream Trout

saffron potato, aioli, mussels and shellfish bisque

#### Breast of Local Pheasant

parsnip, field mushroom, pak choi and mead

#### Port Braised Jacobs Ladder of Sussex Beef

seared liver, swede, chestnut and braising liquor sauce



#### Beetroot and Clementine Jelly

lavender crisps and crème fraîche

*Before ordering please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.*

Ivoire White Chocolate Mousse  
glazed almond and cranberry sorbet

Five Sussex Artisan Cheeses

Flower Marie, Golden Cross, Sussex Charmer, Burwash Rose and Brighton Blue  
(£12 as an additional course)



Coffee and Petits Fours £6

**Sample Daily Dinner Menu**

Miso Cured Fillet of South Coast Mackerel  
baby turnips, citrus, sesame dressing and mustard frills



Port Braised Jacobs Ladder of Sussex Beef  
seared liver, swede, chestnut and braising liquor sauce



Selection of British Isles Artisan Cheeses  
served from our trolley with accompaniments  
(£18 *Optional Extra Course*)



Dark Chocolate Pavé  
hazelnut and butterscotch ice cream



Coffee and Petits Fours £6

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*A discretionary service of 12.5% will be added to all food and beverage charges.*

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This is intended as a set menu. Any substitutions from the Seasonal Menu will be charged as taken.*

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