

Private Dining Lunch Menu, February 2019  
Monday to Saturday £45.00

This menu includes a pre-starter chosen by the chef to compliment your menu and coffee or tea with petit fours to finish.

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

Baked Heritage Beetroots

smoked goats cheese mousse, glazed hazelnut, citrus and watercress

Miso Cured South Coast Mackerel

baby turnips, citrus, sesame dressing and mustard frills



Black Truffle and Field Mushroom Risotto

pak choi, Jerusalem artichoke and gremolata

Seared Fillet of Newhaven Cod

young carrots, roasted onion, poached mussels and a lightly spiced velouté

Roasted Loin and Braised Rib of Sussex Beef

potato pressing, sprouting broccoli and red wine sauce



Dark Chocolate Délice

passion fruit sorbet and fennel seed crisp

Lemon Posset

forced rhubarb, fresh mint and toasted almond

Private Dining Sunday Lunch Menu  
February 2019 £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.

Baked Heritage Beetroots

smoked goats cheese mousse, glazed hazelnut, citrus and watercress

Miso Cured South Coast Mackerel

baby turnips, citrus, sesame dressing and mustard frills



Black Truffle and Field Mushroom Risotto

pak choi, Jerusalem artichoke and gremolata

Seared Fillet of Newhaven Cod

young carrots, roasted onion, poached mussels and a lightly spiced velouté

Roasted Striploin of 50 Day Aged Sussex Beef

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



Dark Chocolate Délice

passion fruit sorbet and fennel seed crisp

Lemon Posset

forced rhubarb, fresh mint and toasted almond