

Welcome Snacks
Nocellara olives (pb) £4

Mushroom parfait, elderberry capers, hazelnut (pb) £5

Homemade mortadella, apple jelly & sauerkraut £9

Jersey rock oysters with lemon & shallot vinegar; 3 £12 / 6 £21 / 12 £38

Starters with Wild Flor sourdough & butter
Salad of rabbit, spring vegetables, hogweed & mustard £13
Asparagus, cod roe emulsion & wild leek £13
Croustillant of spring vegetables, toasted buckwheat & pumpkin seed (pb) £11
Glazed veal sweetbread, jersey royal, leek & broad bean £18

## Main Courses

Poached halibut, white asparagus, wilted lettuce & chive £29
Rib of beef, cafe de Paris butter & watercress £32
Baby artichoke, saffron, beans & aioli (pb) £20
Sussex mutton, yoghurt, smoked chilli & grilled red onion £27
Gratin of spring vegetables & ricotta salata £19

Chops & Cuts (Limited Availability)
Veal chop grenobloise, endive & mustard salad £42

Side Dishes
Buttered greens £7
Seaweed & citrus potatoes £7
Garden salad & elderflower vinaigrette £6

Desserts & Cheeses

Dark chocolate delice, coffee, almond & amaretti (pbo) £12

Honey cake, sour apple & ginger £12

Deep fried rice pudding parcel & rhubarb compote £11

Petit Fours with Jing Tea or Craft House Coffee; a ginger & chocolate truffle & a cherry & saffron battenberg £9 Two slices of fine cheeses £12 / A plate of fine cheeses £24 with house rye, oatcakes & chutney

Plant-based dishes are indicated with a (pb) or (pbo). Please inform us of your allergies & dietary requirements.

Our kitchen contains nuts, many or all of the 14 recognised allergens & game dishes may contain shot.

Your bill additions; a discretionary service charge of ten percent will be added to your bill. As an industry partner, £1 will be added to every bill in support of Table Talk Foundation who provide the 'Adopt a School' food education program for children & support the local hospitality industry with mental health awareness courses. This donation can of course be removed at your discretion.

