





Festive Set Menu

2 Course 39pp / 3 Course $45pp

STARTERS

Seabass crudo, winter citrus, white soy

Spiced brown crab, cheddar biscuit

Game terrine, pickled prunes

Glazed pork belly skewer, burnt shallot, chilli mayo

Pearl barley, crispy artichoke, confit onion (vg)

MAINS

Poached hake fillet, herb mash

250 grams brill tranche, garlic butter, grilled leaf, sour-dough croutons (£5 supplement)

Confit duck leg, quince, sage

Braised English beef, smoked bacon, red wine sauce

Delica pumpkin ragu, cavatelli, sussex ricotta (vg)

All served with handcut chips, rosemary salt

PUDDINGS

Sticky toffee pudding

Chocolate mousse, British honeycomb

Neal's yard cheese, apple chutney, sourdough crostini

Oat milk panna cotta (vg)

Rum & raisin ice cream

Espresso martini (£5 supplement)

EXTRAS

Pink fir potatoes £8 Cauliflower cheese

£8 Green garden salad £8

Madeleine mountain, chocolate sauce £3 each