

Sample Seasonal menu



Lemon & Fennel Battered Cod fillets

with straw potatoes and pea puree

Bubble & Squeak Cakes

with tomato & garlic puree and a fried quails egg

Raised Game Pie

with seasonal chutney and juniper infused buttermilk toast



Braised Shin of Sussex Beef

horseradish dumpling, seasonal vegetables

Pheasant with Peas & Cider

locally reared pheasant breast stuffed with a rosemary mousse, served with a pea and cider sauce

Lentil & Spinach Cottage Pie

braised red cabbage and roasted root vegetable



Winter Eton Mess

Spotted Dick

Spiced Poached Pear Crumble

with caramelised apples and cinnamon custard

Cheeseboard £2 supplement

2 Courses | £20 3 Courses | £25