



MAIN COURSE

MEAT & FISH

Three Hour Slow Roast Beef Rump, Tomato and Caper Confit

Smoked garlic dauphinois potatoes, balsamic roast ruby onion, bone marrow mustard jus

Pan Fried Breast of Free-Range Chicken in Black Garlic and Rosemary Butter

Wild Mushroom Stroganoff, crispy bacon onion crumb, poached piccolo cherry tomatoes

Pressed Belly Pork with Salted Crackling Straw

Cider apple sauce, roasted russet, whipped mash

Balsamic Glazed Rump of Lamb with Wild Garlic and Parsley Gnocchi

Heritage summer salad, new potatoes, mint salsa Verdi

Slow Roast Leg of Sussex Lamb

New Potato, spinach, and spring onion tian, red wine, mint and rosehip sauce, baby redcurrants

Gressingham Duck Confit with Thyme and Bay

Shallot marmalade Jus, Scorched red onion petals, cherry jam, peppered potato cake

Wild Seabass with Pink Grapefruit and Chervil Beurre Blanc

Crushed new potatoes with peas and shredded nori

Blackened Sea Bream with Warm Tartar Sauce

Caper and seaweed butter mash, gherkin ribbons, poached piccolo tomatoes

Roast Cod with Turmeric and Coconut Curry Sauce

Sweet potato and red onion bhaji, pickled raisins

Wild Salmon with Herb and Black Salt Crumb

Saffron, samphire and pea risotto, crisp pickled vegetables