

LOCAL & WILD CHRISTMAS £42/£48 SET MENU

MOUTHFULS

MUSHROOM MARMITE ÉCLAIRS, CONFIT EGG YOLK
CHALKSTREAM TROUT RISSOLE, CRANBERRY, SOUR CREAM & DILL OIL
CONFIT PORK FRITTER, PICKLED WALNUT JAM /
CHORIZO, LABNEH, CRISPBREAD, CRISPY KALE

SOURDOUGH BREAD, SMOKED BUTTER

SMALL PLATES TO SHARE

TORCHED SQUASH CARPACCIO, PUMPKIN SEED BUTTER, FRISÉE, SEED CLUSTERS HAND-DIVED SCALLOPS, CHERVIL & BLACK TRUFFLE RISOTTO, CHILLI & APPLE PORK & LARDO FARMHOUSE TERRINE, QUINCE & GOLDEN BEETROOT CHUTNEY

MAIN

CHOICE OF

CRAB THERMIDOR, FENNEL & CLEMENTINE SALAD
FERMENTED VEGETABLES, BRITISH PULSE PITHIVIER, TAHINI & LEMON DRESSING
GUINEAFOWL SALTIMBOCCA, SAGE, SAUSAGE MEAT, SMOKED CHEDDAR & BACON,
SHERRY VINEGAR JUS

SUPPLEMENT SPECIAL

£20

FOR TWO PEOPLE

SUSSEX BEEF WELLINGTON, MUSHROOM DUXELLE, RED WINE JUS

SIDES TO SHARE

SAUTÉED WILD MUSHROOMS

HASSELBACK POTATOES

SHAVED BRUSSELS SPROUT, CHEDDAR, WALNUT APPLE SALAD

SELECTION OF PUDS

HAZELNUT PRALINE CHOCOLATE TORTE, SOUR CREAM
HONEYCOMB CRUNCHIE, MASCARPONE, TARRAGON SUGAR
CLEMENTINE & CRANBERRY FRANGIPANE, BURNT BUTTER CUSTARD

MINCE PIE JAMMY DODGER