

GROUP FEASTING MENU

£38 pp

Sample menu - please note this is subject to change based on seasonal availability

Served family style at the table

MOUTHFULS

Mushroom Marmite Éclair, Egg Confit, Cornichon
Whipped Cod's Roe, Crispbread, English Caviar
Sourdough Bread, Bone Marrow & Wild Garlic Butter

SHARING PLATES

Broad Bean Hummus, Dukkah, Crudités, Crispbread
Sussex Chorizo, Yoghurt, Kale, Crispbread
Sea Bream Tartare, Soy Mushrooms Dashi, Egg Yolk
Pickled Quail's Egg

PRIME CUT

Sweet Cured Confit Hogget Leg, Sweetbreads, White beans, Wild garlic,
Anchovies

PUD

Salted Caramel Chocolate Torte, Caramel Sauce, Blood Orange
White chocolate and cherry cheesecake



Please note that a discretionary 13.5% service charge will be added to your bill.

Kindly inform us of any allergens when ordering your meal.