



Our executive chef presents this season's set menu inspired by seasonal produce and flavours

£35 SET MENU

PRIMI

Searched goats cheese with mixed leaf pine kernel salad with cherry tomatoes with a balsamic dressing (v)

Chilled hot smoked salmon and prawn tian bound in a tartar style sauce with a tomato oil dressing

Duo of duck liver parfait scented with juniper berries served with a quince and onion chutney with brioche

SECONDI

Pizza Caprini with Capricorn goat's cheese, caramelised red onions, Soleggiati sunblush tomatoes, Kalamata olives, oven roasted paprika peppers, fresh rocket and homemade tomato sauce (v)

Roasted fillet of salmon with cream of leek and chive sauce served with wilted garlic spinach and crushed Jersey Royal potatoes

Roasted chicken supreme stuffed with Taleggio and sundried tomato served with sauteed potatoes, seasonal vegetables and chicken jus

DOLCI

Baked white chocolate cheesecake served with mixed berry compote

Selection of cheeses, Cheddar, Pecorino, Sussex Brie and Brighton Blue served with homemade chutney, bouquet of celery, pickled walnut and cheese biscuits (supplement £3.50)

Please note all our dishes are fresh and cooked to order, therefore can take 30 minutes to cook. If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens

Please note a 10% service charge will be added to the bill