



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

SET MENU 35.00

PRIMI

Oven baked Capricorn goat's cheese on oven roasted Surrey beetroots with a cherry tomato and rocket salad (v)

Roulard of chilled hot smoked salmon and cold smoked salmon with caper, shallots and dill butter served with warm buckwheat blini, gribiche sauce and a mixed leaf and avocado salad

Farmhouse pork terrine with sweet gherkin and red onion wrapped in cured ham served with ratatouille chutney and Italian toasted bread

SECONDI

Roasted courgette with lemon thyme filled with ratatouille served on a potato rosti with a cream cheese, tomato and basil sauce topped with a poached hen's egg (v)

Roasted fillet of monkfish rolled in fresh herbs and lemon zest with celeriac puree, samphire, seasonal vegetables, lemon balm cream sauce and a seaweed and polenta pont neuf

Pan fried free range corn fed chicken breast filled with truffle mousseline served with fresh truffle tagliatelle, 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