



## FESTIVE DINING MENU

WHITE SOURDOUGH & BLACK OLIVE BREAD £5

w Butter, Olive Oil & 8 Year Aged Balsamic (nf) (v)

### STARTERS

PRAWN COCKTAIL

Lime Mayonnaise, Hand-Picked Crab, Avocado & Toasted Brioche £15.50 (nf)

GAME TERRINE

Quince Compote, Sourdough Melba Toast £14 (nf)

BEETROOT

Black Olive, Green Apple, Goats Curd & Granola Salad £13 (nf) (v)

SLOW COOKED DUCK EGG

Celeriac & Black Truffle Velouté w Crispy Sussex Coppa £12.50 (nf)

### MAINS

VENISON LOIN & HAUNCH PITHIVIER

Braised Red Cabbage, Salsify & Blackberry £27.50 (nf)

SLOW COOKED FILLET OF POLLOCK

Potato Gnocchi, Cauliflower & Brown Butter Shrimps £28.50 (nf) (gf)

FOREST MUSHROOM RISOTTO

Burrata Mousse & 36 month aged Parmesan £22 (nf) (gf) (v)

ROASTED BREAST OF TURKEY

Chestnut & Apricot Stuffing, Pigs in Blankets,  
Goose Fat Potato, Festive Vegetables & Turkey Jus £26.50



## FROM THE GRILL

100z 40-Day Aged Sirloin Steak £32

80z 40-Day Aged Fillet Steak £40 (nf) (gf)

120z Garlic & Rosemary Lamb Legs £30

Boneless Honey & Mustard Spatchcock Chicken £22

All served with triple cooked Pont Neuf Potatoes, Confit Shallot & Mushrooms  
and either Peppercorn Sauce or Café de Paris Butter (nf)

## SIDES all £5

Garden Leaf Salad | Pomme Purée |  
Sautéed Broccoli w Anchovy Butter | Spiced Roast Butternut Squash

## DESSERT

### CHRISTMAS PUDDING

Steeped Clementine, Pineapple, Brandy Sauce £10 (nf) (v)

### APPLE TART TATIN

w Cinnamon Ice-Cream £10 (v) (nf)

### CHOCOLATE MARQUISE

Crispy Milk Foam & White Chocolate Sorbet £10 (gf) (v)

### SELECTION OF ENGLISH & FRENCH CHEESES

Chutney, Grape & Crackers £14.50 (v) (nf)

### SELECTION OF SUSSEX ICE-CREAM COMPANY

Ice-Creams & Sorbets - 3 scoops £8

A discretionary 12.5% service charge will be added to your account.