SNACKS

Skillet-baked brioche, onion and thyme glaze, butter, smoked salt	6 / 8
Orange, garlic & oregano olives (ve) (df) (gf)	7
Padron peppers, dashi emulsion (ve*)	7
Smoked Ashmore cheese croquette, chilli emulsion (v)	3ea
Chicken toast, roasted garlic, sesame seed, emulsion, pickles	4ea



STARTERS

Aged Sussex beef tartare, yuzu chilli, radish, fresh English wasabi, bone marrow cracker	19
Hay-smoked beetroot tart, fermented cashew, walnut, red-veined sorrel (ve)	15
Duck consommé, peas and broad beans, confit duck egg, peppered duck, hazelnuts, fresh garden herbs (gf)(df)	17
Smoked mackerel, caviar, verjus, candied jalapeño, coriander emulsion (gf)	19
Cornish Mussels, saffron bisque, baby leek, 'nduja brioche (gf*)	17

MAINS

Goat's cheese agnolotti, baby fennel, fresh beans, watercress sauce (v)(ve*)(df*)	30
Confit hispi cabbage, mushroom quinoa risotto, kombu butter sauce, enoki mushrooms (v) (gf)	30
Longland Farm duck breast, quince, plum hot sauce, cabbage, pressed duck leg, cardamom jus (gf)	38
Sussex beef rump, veal sweetbreads, carrot, onion chutney, horseradish, Bordelaise sauce	38
Grilled halibut, braised leeks, caper salsa, whisky cream sauce, sea purslane (gf)	34

FROM THE EMBERS

Grilled sea bream, charred lime, butter & chive sauce (gf)	37
Half corn fed chicken, wild mushrooms, braised shallots, chard, tarragon sauce (gf)	36
Grilled Mangalitsa pork chop: fresh radish, apple sauce (df*) (gf*)	36
30 day dry aged 1kg Porterhouse steak, Bordelaise sauce, seasonal salad (note, this dish can take up to 45 mins) (gf*)	110
Béarnaise / Peppercorn / Blue Cheese	4ea

SIDES

Celeriac and cheese potato dauphinoise, caramelised onions (gf) (v)	9
Crispy potatoes, garlic & herb salt (gf) (ve)	7
Hot honey glazed heritage carrots, feta cheese (gf) (v) (df*)	8
Seasonal greens, burnt butter dressing (gf) (ve/df*)	7

We buy from local producers and source the best of British. Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.

(v) Vegetarian / (ve) Vegan / (gf) Gluten Free / (df) Dairy Free

We hope you enjoyed our food and service. We add a discretionary 12.5% service charge to your bill but if you are not happy please don't pay it and let us know if there is anything we can do better.

*We can alter this dish on request