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) (gf) 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

Roasts

Our meat is sourced from Longcroft & Old, a renowned butcher known for collaborating directly with farmers to provide the highest quality cuts. All meats are fire-cooked to enhance their natural flavour. Each roast is served with crispy roasted potatoes, glazed carrot, Yorkshire pudding, seasonal greens, and rich gravy

Sussex grass-fed roast beef with horseradish cream (gf*) 32

Rolled pork belly with apricot & pine nut harissa, Boys Hall apple purée (gf*) 29

Roasted chicken, cranberry sauce (gf*) (df*) 28

Smoked Ashmore, leek & potato pithivier pie, Jerusalem artichoke purée (v) (ve*) 28

Add roasted cauliflower cheese 6

Mains

Roasted pumpkin risotto, stem ginger, coconut yoghurt. (gf)(ve) 28

Confit hispi cabbage, mushroom quinoa risotto, kombu butter sauce, enoki mushrooms (v) (gf) 30

Grilled halibut, braised leeks, caper salsa, whisky cream sauce, sea purslane (gf) 34

Grilled sea bream, charred lime, butter & chive sauce (gf) 37

Grilled pork chop: fresh radish, apple sauce (gf*)(df*) 36

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