



Starters

Chicken liver parfait, red onion, Port and orange marmalade, warm date scone.
£8.50

Smoked duck breast, beetroot, orange and walnuts. £9.50

Slow cooked pork belly, onion and ale puree, pickled onion and apple. £8.50

Smoked salmon, celeriac remoulade, grapefruit and citrus dressing. £9.50

Smoked potatoes, melted leeks, white onion and cider velouté, truffle oil. £7.50

Mains

Pan roasted goose breast, fondant potato, red cabbage, root mash, sprouts, red wine jus. £18.95

Pan roasted fillet of beef, roasted garlic mash, kale, roasted carrot, peppercorn sauce. £29.50

Roasted lamb rump, boulangère potato, roasted roots, sprouts, lamb jus.
£19.95

Pan fried sea bass fillet, butternut squash, kale, shitake mushroom, sesame and soy sauce sauce. £18.50

Dukkah carrots, bubble and squeak, sprouts, caramelised onion gravy.
£14.95



Desserts

Christmas pudding, brandy sauce, cranberry compote. £8.50

Sticky toffee pudding, butterscotch sauce, vanilla ice cream. £8

Flourless chocolate brownie, butterscotch sauce, salted caramel ice cream. £8

Mulled wine poached winter fruit, coconut sorbet, tuille. £8

Local cheese board £10.50

(Brighton blue, Tunworth, Rosary Goats Cheese, Strongman Cheddar)

Please inform us before ordering of any allergies or intolerances. Although great care has been taken to remove fish bones and shell, some may still be present.

Dessert Wines

£/75ml

Chateau la Fage, Monbazillac, 2017, France

£6

Brimming with ripe botrytised fruit, both complex and intense.

Stellar Heaven on Earth Organic, Muscat D'alexandrie, NV, South Africa

£7

Hints of roses, apricots and pine trees, light gold in colour, great with cheese.

Pfeiffer "Classic" Rutherglen Muscat, NV, Australia

£8

A rich and luscious fortified wine which lingers on the palate long after the wine has been enjoyed. TOP GOLD: Australian small winemakers show.

All other digestifs can be found in our drinks folder.