



Executive Chef Robert Newall has created this a la carte menu to showcase the best of local produce, all of our beef, pork, pheasant's and dairy ice cream is sourced from within a 8-mile radius of the East Sussex National resort, and supplied by Butchers Hook of Heathfield and Latchets Farm, our trout is from Chalk stream estate on the Hampshire/Sussex border along with our fish that is ethically sourced from dayboats operating out of Newhaven.

#### Starters:

Squid, chilli and pink peppercorn dust, soy dressing

£9.5

Charred heritage tomatoes and carrot, dill pesto, roasted seeds (Ve)

£8.50

Chicken and black pudding terrine, cornichons, onion jelly

£9.50

Wild mushroom arancini, truffle and mushroom puree, pickled mushrooms, herb oil

£9.50 (V) (Ve)

Puy lentil salad, smoked duck breast, radish, carrot and cucumber, honey, and blackcurrant sauce

£9.5

Winter produce soup of the day (Ve)

£7.50

#### Mains:

Hampshire Chalk stream trout, chorizo, and mixed bean cassoulet, smoked paprika velouté

£19.50

Breast of local pheasant, braised leg croquette, juniper infused red cabbage, pheasant jus, parsnip crisps

£24.00

Locally caught dayboat fish of the day from Newhaven, cooked to your liking, served with buttered new potatoes, tenderstem broccoli, rocket, fennel and radish timbale, lemon butter sauce

£22.00

8oz fillet of beef from Prinkle farm, East Sussex, grilled mushrooms, confit tomato, chunky chips, rocket, and parmesan salad, served with bearnaise or peppercorn sauce

£36.00

Locally reared pork belly, crackling, middle farm apple and cider jus, ham hock bon bon, savoy cabbage, creamed potatoes

£22.00

#### Vegan:

Harissa spiced Kent cauliflower, chimichurri, smoked paprika polenta

£16.50

Sweet potato and beetroot gnocchi, beetroot and squash puree, beetroot crisp, soft herbs

£17.50

#### Desserts:

Sticky toffee pudding, salted caramel sauce, Latchetts farm vanilla ice cream, brandy snap crumb

£7.00

Chocolate brownie, chocolate sauce, Latchetts farm salted caramel ice cream, white chocolate pencil

£7.00

Lemon posset, berry compote, raspberry crisp, clotted cream

£7.00

Cranberry and orange cheesecake, pineapple, mango and mint salsa, ginger crumb, pineapple crisp

£7.00

Selection of Latchetts' Farm (Uckfield) dairy ice creams and sorbets

£6.00

Selection of local cheeses, celery, grapes, apple chutney, biscuits

3 £9.00

5 £14.00

*Please make us aware of any allergies or dietary requirements you may have. Please also let us know if you are gluten free as all of the dishes can be made to this requirement.*

*(V) suitable for vegetarians (Ve) suitable for vegans*