



Executive Mark Carter has created this a la carte menu to showcase the best of local and British produce. Our lamb is from Bodiam, Pork is Gloucester old spot breed, Steaks supplied by Donald Russell along with our fish that is ethically sourced from dayboats operating off the south coast.

Please note that some dishes may change or not be available due to seasonality and supply.

This menu can be ordered in room as well as our daily changing TDH menu. Please press "0" to order or request today's TDH menu, which is £27 for 2 courses, £32 for 3 courses. A £4.50 service charge is added to all room orders.

#### Starters:

Devon crab fishcake, sauce gribiche, rye bread, rouille, herb salad  
£12

English burrata cheese, piperade, baby red chard, heritage tomatoes. (v)  
£11

Salmon tartare, parsley oil, pumpkin bread, wholegrain mustard caper dressing  
£12

Baked honey glazed figs, vegan feta, pickled heritage beetroot, baby spinach, fig balsamic (ve)  
£10

Pan seared scallops, cauliflower, and truffle puree, boudin noir, sugar pancetta  
£13

Summer produce soup of the day, breads, and butters  
£8.5

#### Mains:

Roast rump of Bodiam lamb, slow roast lamb, dauphinoise potato, heritage carrot, celeriac puree, merlot jus  
£33

Grilled south coast sea bass, olive crushed potato, tomato tapenade, basil crisps  
£25

Roast fillet of Gloucestershire old spot pork, crispy pork belly, pea puree, sweet potato shards, cider jus  
£26

Spanakopita of sweet potato and vegan feta cheese, Greek salad, tzatziki yoghurt (ve)  
£19

Baked butternut squash, chickpea, barley, vegan mozzarella, harissa dressing (ve)  
£19

**Grills: All served with pont neuf potatoes, slow roasted tomato, baked portobello mushroom, watercress, and choice of bearnaise or peppercorn sauce**

200g Donald Russell rib-eye steak  
£29

225g Donald Russell sirloin steak  
£35

Gloucester old spot pork tomahawk, sweet chili glaze  
£30

#### Desserts:

Baked warm almond and poached pear tart, nougatine granola, apple gel, lime sorbet  
£9

Vanilla crème brulee, homemade shortbread biscuit  
£9

Raspberry delice, vanilla panacotta, raspberry sorbet, toasted marshmallows  
£9

Salted caramel and date mousse, vegan vanilla ice cream, hazelnut biscuit (ve)  
£9

Selection of Local Sussex cheese, Brighton Blue, Olde Sussex cheddar, Sussex Brie, Golden Cross goat cheese, chutney, grapes, crisp crackers  
£13

*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 the dishes can be made to this requirement.*

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