



## Starters

Smoked duck, celeriac remoulade, comté toastie, Cumberland sauce. £9.50

Guinea fowl and prosciutto ballotine, leeks, bacon and garlic aioli, pine nuts.  
£9.50

Crab bisque, crab butter on toast. £8.95

Beef shin ragout, gnocchi a la Parissienne, caramelised onions, parmesan.  
£8.95

Baked marinated goat's cheese, beetroot, wholegrain mustard sauce. £8.50

## Mains

Pan roasted fillet of beef, rösti potato, kale, roasted carrots, camembert sauce.  
£32.95

Venison and red wine pie, pommes purée, red cabbage, roasted carrot, kale,  
red wine jus. £19.95

Slow roasted pork belly, apple and black pudding tatin, celeriac purée, kale,  
roasted carrots, cider jus. £20.95

Roasted cod fillet, pommes purée, leeks, carrots, sauce Grenobloise. £21.95

Gnocchi a la Parisienne, kale, leeks, sautéed mushrooms, caramelised onions,  
sage and pine nut butter. £17.50

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



## Desserts

Flourless chocolate brownie, vanilla ice cream, toasted hazelnuts £8.50

Whisky panna cotta, shortbread, sultanas, caramelised apple. £8.95

Sticky toffee pudding, butterscotch sauce, ginger ice cream. £8.50

Mulled winter fruit, lemon thyme sorbet. £8.50

Local artisan cheese board £11.50

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

## 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.