

# dinner

Available Tuesday to Saturday 6:00pm – 9:30pm

## STARTER

### **White Bean Velouté\***

Sussex Pheasant Confit, Orchard Apple £6.50

### **Roasted Pulborough Beets\***

Golden Cross Cheese, Winter Kale, Walnut Dressing £6.00

### **West Sussex Game Terrine\*\***

Spiced Walberton Fruit Chutney, Toasted Sourdough £6.50

### **Olive Oil Poached Salmon\***

Celeriac Remoulade, Crème Fraîche £7.50

### **Pan Seared Scallops\***

Cauliflower Cream, Crisp Prosciutto, Capers and Parsley £9.00

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## MAIN COURSE

### **Pan Roasted Loin of Sussex Coast Cod\***

Saffron and Soft Herb Risotto with Cured Tomatoes £17.00

### **East Preston Butternut Squash\***

Herb Quinoa, House Made Ricotta, Toasted Pumpkin Seeds £13.00

### **Red Wine Braised Beef Cheeks\***

Potato Puree, Bourguignon Garnish £16.00

### **Rump of South Downs Lamb\***

Crushed Peas, Gratin Potato, Pan Juices £19.00

### **Roasted Breast of Barbary Duck\***

Puy Lentils, Root Vegetables £18.00