

DINNER MENU

If you are staying in the hotel on “dinner, bed and breakfast” terms, your rate includes a food allocation of £39. Coffee is not included.

The following is a sample menu.

First Course

- White Bean, Pancetta and Sage Soup, sourdough croutons £8
- Beetroot Risotto, shaved fennel salad, pickled beetroot (v) £8.50
- Potted Duck Rillettes, pear and ginger chutney, walnut toast £8.50
- Seared Scottish Scallops, cauliflower, capers, black pudding £13.50
- Home Smoked Salmon, celeriac remoulade, rye bread £9
- Twice Baked Blue Cheese Soufflé, cheddar and spring onion sauce (v) £8.50

Main Course

- Breast of Guinea Fowl, boudin blanc, white onion purée, tarragon croquets £20.50
- Roasted Turbot, parsley purée, salsify, curried cauliflower, crispy mussels £24
- Chickpea Curry, pilaf rice, cumin biscuits, mango chutney, cucumber raita (v) £19.50
- Rump of South Downs' Lamb, lamb faggots, honey roasted parsnips, lamb jus £23
- Fillet of Sea Bream, shellfish bisque, crushed new potatoes, spinach, crab beignet £22
- Fillet of English Beef, Potato terrine, oxtail ragu, carrot purée, bone marrow sauce £27.50

Side Orders

Sautéed broccoli and cavolo nero cabbage; Chunky chips with truffle oil and parmesan; Sautéed potatoes with bacon and onions, Buttered spinach; Cheddar cheese mashed potatoes £4

Dessert

- Rhubarb and Ginger Ice Cream, honeycomb £7
- Pineapple Upside Down Cake, rum caramel, raisin ice cream £8
- White Chocolate Cheesecake, mandarin sorbet, sesame seed tuile £8
- Pistachio Cake, almond cream, cashew nut ice cream £8
- Dark Chocolate delice, salted caramel, coffee ice cream £8.50
- Sussex and Hampshire Cheeses, oatcakes, wafers, quince jelly £10
- (Choose three from: Sussex Mature Cheddar, Brighton Blue, Sussex brie, Rosary Goats' Cheese, Goodweald Smoked)

Coffee or Tea with Chocolates

Cafetière (Rich Italian or Decaffeinated), Espresso, Cappuccino, Café Latte, Hot Chocolate

Pot of Birchall's Tea

(English Breakfast, Earl Grey, Camomile, Fruit, Green, Darjeeling or Decaffeinated) £3.75

Please inform the Restaurant Manager, before ordering, if you have any dietary requirements or food allergies. All prices include VAT at 20%.
An optional gratuity of 10% will be added to your bill and shared fairly amongst the staff.