

**2 AA Rosettes for "Food Excellence"
Visit Britain Gold Award for "Outstanding Customer Service"**

DINNER MENU

FIRST COURSE

Spiced mussel chowder, coriander oil

Terrine of mackerel, olive tapenade, lemon mayonnaise

Spiced duck, preserved lemon cous cous, pear chutney

Roasted butternut squash and walnut salad, goat's cheese croutons (v)
(also available as a main course with new potatoes and a dressed side salad)

Seared scallops, black pudding, cauliflower polonaise (£3 supplement)
(also available as a main course with sauté potatoes and the fresh vegetable of the day)

Home smoked salmon, horseradish cream, rye bread
(also available as a main course with new potatoes and a dressed side salad)

Twice baked blue cheese soufflé, cheddar & spring onion sauce (v)
(two soufflés can also be served as a main course with a dressed side salad)

MAIN COURSE

Calf's liver, red wine sauce, champ mash, kale, onion confit

Fillet of sea bass, ginger sauce, coriander pappardelle, carrot puree

Chickpea and potato curry, steamed rice, cumin biscuits (v)

Breast of corn fed chicken, Sussex blue cheese & leek risotto

Fillet of bream, shellfish foam, potatoes crushed with crab, spinach

Belly of pork, quince jus, sage potato croquets, creamed cabbage

Fillet of beef wild, mushroom sauce, bone marrow, truffle potato purée (£5 supplement)

All main courses are served with buttered broccoli

DESSERT

Warm pear and almond tart, honey ice cream

Arctic roll, spiced carrot cake, walnut ice cream

Rhubarb & custard ice cream, tuile basket, vanilla sauce

Dark chocolate & hazelnut brownie, hot chocolate foam, marmalade ice cream

Thai spring roll, sticky rice, mango, coconut ice cream

'Banana split' banana ice cream, white chocolate pancakes, hot chocolate sauce

West Sussex & Hampshire cheeses, oatcakes, apple purée, fig & almond cake (£2 supplement)

COFFEE OR TEA WITH PETIT FOURS