

DESSERT

Steamed Ginger Pudding, Pineapple, Caramel	£7
Dark Chocolate Cheesecake, Mango, Passion Fruit	£7
Almond Profiterole, Vanilla Goat's Curd, Lemon	£7
Homemade Ice Cream and Sorbet – Two Scoops <i>Vanilla Bean, Stem Ginger, Salted Caramel</i> <i>Pear Sorbet, Lemon Sorbet</i>	£6

CHEESE

Three £9, Five £12

Isle of Wight Blue <i>Queen Bower Dairy. Soft, blue veined cheese. Pasteurised</i> <i>with natural rind.</i>	
Barkham Blue <i>Two Hoots Dairy, Hampshire. Rich blue taste,</i> <i>smooth buttery texture.</i>	
Charlton <i>Home Farm, Goodwood. Creamy, firm textured</i> <i>farmhouse cheese.</i>	
Katherine <i>White Lake, Somerset. Unpasteurised Goats cheese</i> <i>washed in Somerset Cider Brandy, soft texture,</i> <i>strong flavour.</i>	
Bath Soft <i>Bath, originating from early 1800's recipe. Creamy, soft, full</i> <i>flavoured.</i>	

OUR SUPPLIERS

We pride ourselves on buying great quality ingredients from local suppliers, who themselves produce or source food from the land, sea and skies of Sussex.

Brighton & Newhaven Fish have a small fleet of day boats running out of Shoreham and Brighton harbours and we've named those hardy little vessels throughout our menu.

Our Beef is sourced from the free roaming herds of old English Longhorns at **Knepp Castle** or the russet red Sussex herd of **Goodwood Estate**. Occasionally we'll have beautiful cheese from the same cattle, grazing on the prime grassland around Goodwood. **Garlic Wood Farm** of Shipley, West Sussex, provides us with free-range Gloucester Old Spot Pork and other quality meats; Jack & Jessica Smallman of **South Downs Venison & Game** provide first class wild meats; whilst Charlie & Sarah of **Southview Farm** own one of the few dairy farms in West Sussex still processing milk from its own herd. Year round we receive free range eggs from Nick at **Hallgate Farm** and seasonally, local Asparagus too. Even our tomatoes have a little heritage; being grown by **Nutbourne Nursery** who have specialised in insecticide free vine tomatoes, since 1979.

A 10% DISCRETIONARY SERVICE IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.

PLEASE LET US KNOW ABOUT ALLERGIES OR DIETARY REQUIREMENTS.

STARTERS

Broccoli & Wild Garlic Soup, Walnut Pesto	£7
Chicken Liver Parfait, Saffron & Pear Chutney, Brioche	£8
Cured Salmon, Pickled Cucumber, Cream Cheese, Mustard, Dill	£9
Cauliflower Fritters, Romanesco, Raisins, Almonds	£7
Confit Baby Artichoke & Serrano Ham Salad	£8
<i>Fresh Peas, Roasted Garlic Dressing</i>	

ROASTS

Sussex Shorthorn Beef	£19
<i>Black Pepper, Juniper, Thyme</i>	
South Down's Leg of Lamb	£18
<i>Lemon, Fennel, Garlic</i>	
Gloucestershire Old Spot Pork Belly	£18
<i>Honey, Mustard, Rosemary</i>	

All served with Yorkshire Pudding, Roast Potatoes, Cauliflower
Cheese and Buttered Vegetables

MAINS

Spiced Skate Wing – <i>Brejon, Shoreham Harbour</i>	£19
<i>Samphire, Roasted Cauliflower & Potato, Potted Brown Shrimp Butter</i>	
Stout Braised Beef & Stilton Puff Pastry Pie	£18
<i>Creamed Potato, Buttered Vegetables</i>	
Beer Battered Hake – <i>Libby Lou, Brighton Marina</i>	£17
<i>Skin-on-Chips, Crushed Peas, Tartare</i>	
Watercress Primavera Risotto, Crisp Hen's Egg	£16

SIDES

Green Leaf Salad, Honey & Mustard Dressing	£3/6
Tenderstem Broccoli, Chilli & Anchovy	£4
Cavolo Nero, Wild Mushroom & Hazelnut	£4
Our Caramelised Onion & Ale Sourdough for Two	£3
Skin-on Chips	£4