



STOVES

DINING

Scallops

Salad caramelised Scallops with salted Pork and Apple chutney

Shrimps

Hand-rolled fettuccine with Morecambe Bay brown Shrimps & Tikka Masala butter

Pork

Slow confit Pork with Truffle dumplings & sweet Marjoram jus

Crab

Dorset brown Crab angolotti with snail butter

Chicken

Roast Chicken, Lemon & Parmesan soup

Ox

Ox tongue salad with Shallot, Spinach & mini sauté Potatoes

Duck

Poached Duck Egg with crispy Bacon & Watercress hollandaise

Red Mullet

Pan-fried Cornish red Mullet pickled Beetroot & caramelised Shallots

Asparagus

English Asparagus & baby leaf Salad



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Wood pigeon

Roast Pigeon with Lemon, Sage, braised Onions & caramelised Foie gras

Ox

Braised Ox cheek with a Parsley crust, seared Langoustines & spring greens

Sea bass

Line caught Sea bass, young Leeks & vine Tomato dressing

Monkfish

Loin of Monkfish with pease pudding & Cockle clam broth

Halibut

Steamed Halibut with grain mustard & a Herb dressing

Pork

Roast Pork shoulder, Apple, black pudding & Garlic mash Potato

Beef

Grilled Sussex Beef fillet, sticky Rib ravioli & Butterbean puree

Quail

Thyme roast Quail with Broccoli & wild Mushroom cannelloni

Lamb

Dry roast best end of lamb, smoked sea salt with Anchovy, Garlic & Rosemary

Watercress

Walnut and Watercress tart, Salsify & Gruyere biscuits



STOVES

DINING

Assiette of mini desserts

A little bit of everything on one plate

Gooseberry

Hot Gooseberry soufflé with Elderflower ice-cream

Pistachio

Warm Pistachio nut sponge, grottines Cherries & goats Cheese Ice-cream

Pear

Cinnamon tart, Pear compote & Coffee custard

Rhubarb

Steamed Ginger savarin, forced Rhubarb & Ripple Ice-cream

Trio of Vanilla bean

Chocolate

Single estate Chocolate delice, Orange sesame tuile & candied Jaffa Orange

Toffee

Cinder Toffee & Honeycomb parfait with Almond sabayon

Lemon

Assiette of citrus fruit