

PUDDINGS

Vanilla Burnt Cream

RED WINE POACHED PEAR, CINNAMON ICE CREAM

Brownie

HAZELNUT, CHERRIES

Goodwood Cheeses

QUINCE, CRACKERS, GROGGER ALE CHUTNEY

PLEASE NOTE THAT SOME CHEESES MAY BE UNPASTEURISED

SEASON: **WINTER**

PLEASE NOTE THAT FARMER, BUTCHER, CHEF ADDS A DISCRETIONARY SERVICE CHARGE OF 12% TO ALL CUSTOMERS' BILLS

STARTERS

*Artichoke Soup

SMOKED HAZELNUTS, TRUFFLE, GROGGER BREAD

*Ray Wing

OYSTER, APPLE, RIDGEVIEW SPARKING WINE, PUFFED RICE

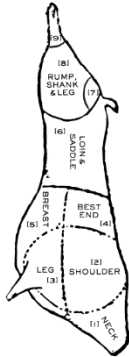
*Beef Tartare

EGG YOLK JAM, HORSERADISH GEL

* DENOTES DISHES THAT CAN BE ADJUSTED TO AID GUT HEALTH

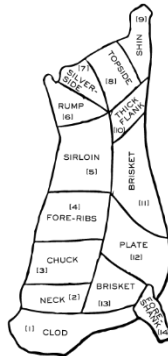
PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR ALLERGEN MENU

BUTCHER'S CUTS



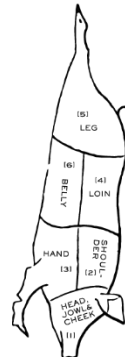
LAMB

BREED. **SOUTH-DOWN**



BEEF

BREED. **SUSSEX-RED**



PORK

BREED. **SADDLE-BACK**

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MAINS

***Herb-Crusted Sole**

CLAMS, POTATO, SEAWEED, DILL SAUCE, PRAWN

Squash Wellington

KALE, CHESTNUT, ACORN, RADISH

Pork Chop

SALSIFY, SWEDE, HAGGIS

SIDES ⁶

Triple Cooked Chips

***Lemon Thyme Chantenay Carrots**

***Red Cabbage, Sauerkraut**

***Brussel Sprouts, Tahini, Sesame**

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