

Bistro Menu - November 2021

Red pepper & pecorino arancini with a tomato relish

Chicken yakitori and pickled vegetables with rice

Slow-cooked pork belly, pear puree and puffed rice

Chickpea falafel with Middle-Eastern dips

Mackerel fillet on a beetroot risotto

Pie of the day, triple-cooked chips, peas a la Francaise

Venison loin, tomato, baked shallot, mustard cream, pickled red cabbage, chilli sauce, crispy kale, flatbread

Chicken breast in a Madeira & hazelnut cream sauce, pommes puree and mixed vegetables

Celeriac tarte tatin with a rich jus

Coquille St Jacques

Asian-spiced poached plums, bay-leaf custard, flapjack crumb

Banoffee Reimagined

Quadruple chocolate brownie, coulis and ice-cream

Sussex Cheeseboard with apple, chutneys & crackers

£21 for 2 courses, 3 courses £26

LUNCHTIMES ONLY