

Bistro Menu

Starters

£7

Roast cauliflower, local parmesan and truffle
soup and Harvey's ale sourdough

Terrine of pheasant, goose and truffle, balsamic
pickled onion and truffle toast

Highland wagyu cured Cecina beef, Laverstoke Park
British mozzarella, wild rocket and sourdough

Pan seared scallops, new season peas,
asparagus, wild garlic and smoked oil

Local asparagus, crispy duck egg, spring
truffle and morel mushrooms

Dry Aged Beef

Our beef is from traditional breeds raised in Sussex served with
triple cooked chips, bone marrow and Nutbourne tomato

This weeks breed is pure bred Dexter

45 day aged 10 oz. Rump £22

35 day aged 10 oz. Sirloin £24

35 day aged 10 oz. Ribeye £26

28 day aged 10 oz. Fillet £28

Wagyu

Our wagyu beef comes from Highland Wagyu and has a
high monounsaturated fat content and marbling score

45 day aged 10 oz. Rump £30

Mains

£16

Roast neck of plantation pigs Sussex pork, black pudding, mustard,
burnt apple, morels, wild garlic and marcona almonds

Pan fried stone bass, white wine, cream and spring
vegetable broth with jersey royal potatoes

Wild garlic infused fresh tagliatelle, wild asparagus,
ribblesdale cheese and horse mushroom with
roasted garlic and thyme sourdough

Desserts

£7

Single origin chocolate and macadamia nut brownie,
beetroot, pistachio and pistachio ice cream

Set lemon sherbet curd, white chocolate,
meringue, yogurt sorbet and hazelnut

Cream cheese, toasted oats and vanilla, mango,
passion fruit, sorrel and a spiced mango sorbet

Raspberries, mascarpone, crystallised violet,
white chocolate and vanilla ice cream

Choice of local cheeses, fruit jellies, pickled
walnut, walnut bread and artisan biscuits
(£2 Supplement)

2 Courses £ 2 Discount

3 Courses £ 4 Discount