

# Bistro Menu

## Starters

£7

Crapaudine beetroot, horseradish and apple vinegar soup, goats cheese crouton and sourdough

Fresh blood pudding, pigs cheek bacon, poached hoads farm egg and cauliflower

Terrine of pheasant and chanterelle mushroom, apricot chutney and treacle walnut bread

Potato gnocchi, highland wagyu salami, Nutbourne tomato and Twineham cheese

Local asparagus, poached 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 pork, black pudding, mustard, burnt apple, morels, wild garlic and almonds

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

Heritage potato rosti, wye valley asparagus, crispy hoads farm egg, macadamia nuts, hollandaise espuma and goatsan cheese

## Desserts

£7

Dark chocolate and amaretto fondant, salted pistachio ice cream, pistachio and vanilla salt

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

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

Sticky toffee, date and treacle pudding, vanilla ice cream and salted toffee popcorn

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

2 Courses £ 2 Discount

3 Courses £ 4 Discount