

3 COURSE MENU

Starters

Cornish crab and avocado cocktail served with cucumber lime and sea salt relish

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Confit of Longhorn beef cheeks in crispy pastry served with golden beets and horseradish chutney

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Cream of forest mushroom with truffle oil and pumpkin dust, served with organic bread (V)

Mains

Seafood bouillabaisse cooked with fennel, saffron and Pernod

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Smoked Sussex chicken salad served with pancetta, buffalo mozzarella, sun blushed tomatoes dressing and pine nuts

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Char grilled Herford Beef Steak served with hand cut chips, red onion and stilton tartar
(Supplement charge of £8.00)

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Ancient grains risotto with Chegworth valley farm squashes, wild mushrooms and seeded salsify (V)

Dessert

Ricotta and Sicilian Oranges cheesecake

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Pistachio and rose petal brownie served with vanilla Chantilly

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Selection of British farm cheeses served with home-made chutneys and artisan crackers