

Fish Starters

Sustainable Salmon, Spinach and South Coast Sole Terrine, Young Herb Leaf Salad and Caper Relish

Tian of English Brown Crab Scented with Spring Onion and Ginger, Flavoured Oils and Aged Balsamic

Warm Fillet of Smoked Scottish Salmon, Wild Rocket Salad and Red Pepper Essence

Pan Seared Falmouth Scallops on Crisp Black Pudding with Secrett's Leaves and a Sweet Tomato and Chilli Jam

Potted Northumberland Kippers, Salted Cucumber Ribbons, Young Leaves and Wholemeal Toasts

Smoked Longford Castle Trout, Heritage Potato and Brown Crab, Young Herbs and Salad Cream

Terrine of Smoked Scottish Salmon with Hand Picked Cornish Crab, Corn Salsa, Parsley and Yellow Pepper Juices

Grilled Dorset Coast Mackerel, Coleman's Mustard and Dill Butter, Broad Bean and Spring Onion Mash



Meat Starters

Oak Smoked Free Range Suffolk Chicken, Orchard Apple, Celeriac, Crème Fraiche and Crisp Local Bacon with Onion and Sage

Young Leaves Dressed with Virgin Rape Oil, Smoked Saddleback Bacon, West Sussex Goats Cheese, Crushed Organic Walnuts, Garlic Croutons and Aged Balsamic

Sussex Goats Cheese Royale with Char-grilled "Bramble Farm" Free Range Chicken Breast and Little Gem Salad

"Mannor Farm" Ham Hock Terrine with Homemade Piccalilli and Caramelised Onion Bread Croutes

Breast of Berkshire Wood Pigeon with Caramelised Apple, Smoked Bacon, Broad Beans and Soft Lettuce



tapenade

exclusive cuisine

Vegetarian

Marinated Crottin of West Sussex Goats Cheese with Sweet and Sour Cherry Tomatoes

Char-grilled English Asparagus, Celeriac and Orchard Apple with a Cherry Tomato and Basil Relish

Golden Cross Goats Cheese Torte with Cucumber Linguini and Tomato Two Ways

Salad of Asparagus and Roasted Organic Hazelnuts with a Triple Radish Salad, Snipped Chives and Salad Cream

Toasted Organic Bread topped with Creamy Thyme Scented Chestnut and Oyster Mushrooms, Grilled English Asparagus and Shaved Old Sussex Cheddar



Soup

Roasted Lincolnshire Carrot with Toasted Pumpkin Seeds and Shavings of Sussex
Parmesan

Cream of Leek and Spinach with Dorking Norbury Blue Cheese

Cream of South Downs Corn on the Cob with Crispy Smoked Saddleback Bacon

South Coast Seafood Chowder with Crunchy Croutes, Roasted Garlic Mayo and
Grated Smoked Cheddar

Cream of Celeriac, Heritage Potato and West Sussex Goats Cheese with Snipped
Chives





Mains

Red meat

Char-grilled "Southley Farm" Short Horn Rib Eye Steak with a Bucket of Chips, Free Range Duck Egg Béarnaise Sauce and Seasoned Organic Vegetables

Marinated Grilled Fillet of "Southley Farm" Short Horn Beef with a Warm Salad of Red Chard, Ruby Beet and Courgette with Nut Free Rocket Pesto

Roasted Rump of "Lydling Farm" Surrey Hills Lamb with a Wild Herb Crust, Young Carrots, English Asparagus and Baby Leeks, Thyme scented Denbies Red Wine Jus and Gratinated Potatoes

Roasted Rack of "Manor Farm" Dorset Pork with Caramelised Apple, Local Black Pudding, Sage and Onion Mash, Glazed Organic Carrots, Leeks and a Hand Pressed Local Cider and Pan Juice Gravy

Poultry

Organic Honey Glazed Confit Leg of "Loomswood Farm" Gressingham Duck, Caramelised Baby Onions and Mushrooms in a Denbies Redlands Jus, Saddleback Smoked Bacon and Leek Mash with Slow Cooked Peppery Red Cabbage and Sticky Plum Chutney

Breast of "Bramble Farm" Free Range Breast of Chicken with a Sage and Onion Tart, Smoked Saddleback Bacon Potato Cake, Local Pork and Leek Sausage, Creamed Cabbage, Glazed Carrots and a Rosemary Infused Jus

Pot Roasted Breast of "Sutton Hoo" Organic Chicken Studded with Oyster Mushrooms and Wild Herbs with Soft Herbed Butter Crushed Heritage Potatoes, a Light Redlands Jus, Slow Cooked Celery, Glazed Carrots and Caramelised Shallots

Breast of "Bramble Farm" Free Range Chicken with Organic Lemon and Lime, Gratinated Heritage Potatoes, Ratatouille Crumble and Young Vegetables

Fish

Pan Roasted Fillet of Sustainable Salmon with a Lemon, Tarragon and Parsley Crumble, Juniper Hill Butter Braised Potato, Young Vegetables, South Coast Clam, and Mussel Nage

Pan Fried Fillets of Sustainable Grey Mullet, Purple Basil Crushed Heritage Potatoes, Young Carrots, Puree of Pea, Yellow Pepper Essence and Crispy Local Bacon

Fillet of Cornish Hake with Broad Beans, Baby Onions, Leeks and Carrots, Butter Braised Potato and a Soft Herb Cream

Pan Seared Fillets of South Coast Brill, Warm Salad of Anya Potatoes, Wilted Watercress, Asparagus and Baby Carrots with a Creamed Dill and Flint Valley Nage



Desserts

Fair Trade Dark Chocolate Tart with Clotted Cream Ice Cream

Fair Trade Vanilla Crème Brulee with Strawberries, Honeycomb and Coriander Shoots

Organic Pistachio and Olive Oil Cake with a Roasted Strawberry Pavlova and its own Syrup

Fresh Kentish Strawberries with Cornish Clotted Cream, Pimms Syrup and All Butter Shortbread

Trio of Apple Crumble

A Warm Bramley Apple Crumble, Apple Crumble Mousse and a Russet Apple Ice Cream

Fair Trade Dark Chocolate and Fair Trade Orange Nemesis with Cornish Clotted Cream

English Raspberry and Organic Lemon Shortbread with its own Sorbet

