



Sample dinner menu

Starters

Black pudding

House-made black pudding, caramelised cauliflower, kimchi, Muscat raisins, cured egg yolk, curry oil

Tartare

Tartare of South Downs venison, smoked egg yolk, oyster emulsion, English autumn truffle

(Additional £6 supplement)

South coast mackerel

Cured and toured mackerel, BBQ padron peppers, mustard caviar, tigers milk, coriander and carrot salad

(This dish can be served as an intermediate course for an additional £27.50)

Dorset crab

Dorset crab beignet, brown crab custard, smoked cheese crisp, apple, finger lime, dill

Autumn mushroom gnocchi

Crispy mushroom gnocchi, salt baked celeriac purée, fermented barley, tarragon, English autumn truffle

Mains

Sussex Partridge

Whole red legged partridge, KFP leg, spiced pear, cavolo nero,

parkin granola, duck liver, jus gras

South downs venison

Loin of dry aged venison, choucroute purée, bay butter roasted hispi,

Medjool date, bourbon & elderberry jus

Line caught bass

Fillet of bass, pomme anna, maitake mushroom & chicken mousse, nasturtium,

pickled magnolia, artichoke, chicken consommé

Monkfish

BBQ monkfish, coco bean & Morteux sausage cassoulet,

three cornered leek, brown butter hollandaise

Onion squash

Squash tarte fine, roasted onion squash, autumn vegetables,

curried squash foam, Muscat raisins, girolles

Optional sides

Autumn truffle creamed potato, aged pecorino £12

Beef fat fried brussel sprouts, genlemans relish, crispy onions £9.5

“Invisible Chips” – Charity Donation £5

0 calories. 100% charity – Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times – 100% of your donation goes to the Hospitality Action charity

Desserts

Pear cheesecake

Chai tea whipped ganache, gingerbread, pear sorbet

Warm chocolate fondant

Bailey’s ganache, salted caramel ice cream

Blackberry bar

Apple compote, cinnamon shortbread

Cheese and fruit

A selection of English cheeses served with a variety of crackers & chutneys.

£6.00 supplement

Three-courses £85 per person

From 9th January 2025 Three-courses £95 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.