



## Starters

**Charlie's Cold Smoked Trout**  
Celeriac Remoulade, Fresh Pear,  
Winter Leaves, Lemon Oil

**Twice Baked Sussex Charmer and Potato Soufflé**  
Grain Mustard Cream, Truffle,  
Shaved Twinehams Grange

**Serrano Ham**  
Roast Beetroot, Chefs Farm Rainbow Beats,  
Horseradish Mascarpone,  
Winter Leaves, Mustard Dressing

**Mushroom Velouté**  
Salted Cream, Puffed Wild Rice,  
White Truffle Oil

## Main Courses

**Confit Duck Leg**  
Spiced Chorizo and Bean Cassoulet,  
Savoy Cabbage, Herb Oil

**Grilled Fillet Of Sea Bream**  
Rustic Fries, Garlic Aioli, Samphire,  
Fresh Lemon, Caper Burnt Butter

**Roast Sirloin Of Beef**  
Fondant Potato, Winter Greens  
Roast Parsnip, Red Wine Jus

**Roasted Butternut Squash Gnocchi**  
Spinach, White Wine Cream,  
Toasted Seeds, Twinehams Grange

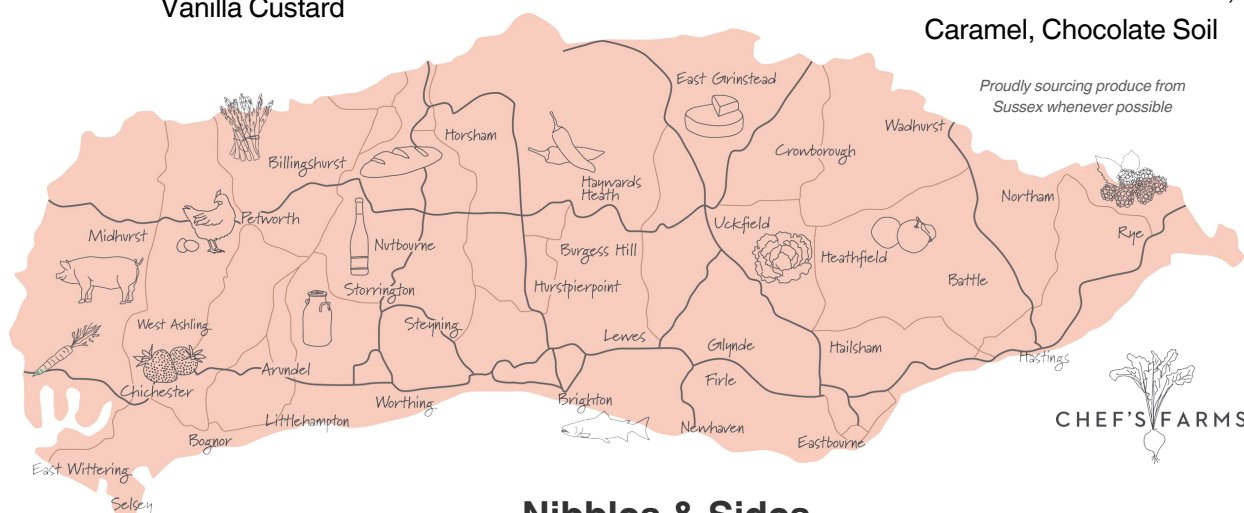
## Desserts

**British Cheeses**  
Sussex Charmer, Brighton Blue, Tunworth  
Quince Jelly, Grapes, Crackers  
**£4 Supplement**

**Sticky Toffee Pudding**  
Cinnamon Ice Cream,  
Muscovado Sauce, Brandy Snap Tuile

**Vegan Rhubarb Crumble**  
Vanilla Custard

**Chocolate Torte**  
Salted Caramel Ice Cream,  
Caramel, Chocolate Soil



## Nibbles & Sides

*We design our Set Menu to be substantial enough as it is, but if you fancy a little extra...*

Crispbreads with Chickpea Hummus **£4**  
Local SØDT Bread Rolls with Salted Butter **£5**  
Marinated Olives **£4**

Seasonal Buttered Greens **£4**  
Dressed Garden Leaf Salad **£4**  
Rustic Fries **£4.50**

Please scan (or click) the QR code for allergen details and further information, or request this from your server.  
A discretionary 12% service charge will be added to your bill, which is distributed amongst all staff working today,  
including the kitchen and back of house team. We are a cashless business and therefore accept card payments only.



## White Wine

**Patterson's Chardonnay, Australia**

175ml **£6.50** | 250ml **£8.50** | Bottle **£24.00**

**Trebbiano/Pinot Grigio Bella Modella, Italy**

175ml **£7.00** | 250ml **£9.00** | Bottle **£26.00**

**Santa Lucia Sauvignon Blanc, Chile**

175ml **£7.50** | 250ml **£10.00** | Bottle **£28.00**

**Mount Brown Sauvignon Blanc, New Zealand**

175ml **£9.50** | 250ml **£12.50** | Bottle **£36.00**

**Vila Nova Vinho Verde, Portugal** | Bottle **£30.00**

**Picpoul de Pinet Prestige, France** | Bottle **£32.00**

**Sancerre La Guiberte Alain Gueneau, France** | Bottle **£40.00**

**Chablis Domaine Daniel Séguinot, France** | Bottle **£42.50**

**Pouilly-Fuissé Les Vieux Murs Loron et Fils** | Bottle **£65.00**

## Red Wine

**Cal y Canto Red Blend, Spain**

175ml **£6.50** | 250ml **£8.50** | Bottle **£24.00**

**Cette Nuit Merlot, France**

175ml **£7.00** | 250ml **£9.00** | Bottle **£26.00**

**La Belle Enseigne Malbec, France**

175ml **£7.50** | 250ml **£10.00** | Bottle **£28.00**

**Cielo Primitivo, Italy** | Bottle **£30.00**

**Le Versant Pinot Noir, France** | Bottle **£32.00**

**Portal D'ouro Tinto, Portugal** | Bottle **£33.00**

**Lopez de Haro Gran Reserva, Spain** | Bottle **£40.00**

**Chateauneuf du Pape Vieux Chemin, France** | Bottle **£45.00**

**Barolo Azelia Luigi Scavino, Italy** | Bottle **£70.00**

## Rosé

**La Bastille Cabernet Rosé, France**

175ml **£7.00** | 250ml **£9.00** | Bottle **£26.00**

**Piquepoul Rosé, France**

175ml **£8.00** | 250ml **£11.00** | Bottle **£30.00**

**Coolhurst Rosé, France**

175ml **£10.00** | 250ml **£13.00** | Bottle **£38.00**

**Coolhurst Lady Elizabeth Sparkling, France** | Bottle **£65.00**

## English Bubbles

**Gusbourne Brut Reserve Sparkling, Kent**

125ml **£12.00** | Bottle **£55.00**

**Gusbourne Sparkling Rosé, Kent** | Bottle **£64.00**

**Gusbourne Blanc de Blancs, Kent** | Bottle **£66.00**

## Beer & Cider

**Hepworth Blonde Lager 5.0% 500ml** | **£6.00**

**Peroni 5.1% 330ml** | **£5.50**

**Peroni Libera 0% 330ml** | **£5.00**

**Hepworth Pullman Ale 4.2% 500ml** | **£6.00**

**Hepworth Prospect IPA 4.5% 500ml** | **£6.00**

**Silly Moo Cider 4.8% 500ml** | **£6.50**

## Local Gin

**Chilgrove Bluewater** | **£5.50**

**Chilgrove Bramble** | **£6.00**

**Jarrold's London Dry Gin** | **£6.00**

## Spirits & Liquor

**RED Distillery Vodka** | **£5.50**

**Havana Club 3 Year Rum** | **£5.00**

**Havana Club 7 Year Dark Rum** | **£5.50**

**Haig Club Whisky** | **£5.00**

**Jim Beam Bourbon Whiskey** | **£5.00**

**Glenfiddich 12 Year Single Malt** | **£7.00**

**Courvoisier VS Cognac** | **£5.50**

**Disaronno Amaretto** | **£5.00**

**Baileys Irish Cream** | **£5.00**

**Martini Dry** | **£5.00**

## Soft Drinks

**Fever-Tree Tonic/Slimline Tonic 200ml** | **£3.50**

**Fever-Tree Ginger Beer/Ale 200ml** | **£3.50**

**Coca Cola 200ml** | **£3.50**

**Coca Cola Zero/Diet 200ml** | **£3.40**

**Apple, Orange, Cranberry Juice 200ml** | **£3.00**

**South Downs Still/Sparkling Water 750ml** | **£4.00**

**Cordials – Lime, Blackcurrant, Orange 25ml** | **£0.70**

**Elderflower Cordial & Soda 250ml** | **£4.00**

**Appletiser 275ml** | **£3.60**

## Hot Drinks

**Nespresso Single or Double Espresso** | **£3.25**

**Nespresso Americano** | **£3.50**

**A Selection of Teas** | **£3.00**

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In accordance with the weights and measures Act 1985, unless supplied pre-packaged, all of our Gin, Vodka, Whiskey, Rum are served in measures of 25ml or multiples thereof and our Sherry, Port, Vermouth and Fortified Wines in measures of 50ml or multiples thereof. All our Wines are available in 125ml measures upon request.