



(Please note this is a sample menu)

For Private dining, starters and desserts can be ordered on the day

The Ginger Pig Bloody Mary - roasted bone marrow vodka or house cucumber gin | tomato juice | spices | seasoning | celery bitters | Worcestershire sauce | Tabasco - £12

### Snacks

Oysters, shallot vinegar £10.5-3 (Sul, Mo)

Homemade baguette, whipped brown butter £5 (G, Mi)

Duck fat hash browns, horseradish mayonnaise, bacon £5 (E, Mi, Sul)

Leek & Caerphilly croquettes, house brown sauce £6 (G, Mi, Sul, C, M)

### Starters

Burrata, orange, pickled fennel, pistachio £10 (Mi, Sul, N)

Ham hock terrine, celeriac remoulade, toast £10 (G, M, E, Sul)

Hot smoked trout, labneh, white cabbage kraut, fennel cracker £9 (G, Sul, F, Mi)

Baked beetroot, hummus, tahini sauce, marinated walnuts £9 (Soy, N, Ses, Sul)

### Mains

Roast sirloin of beef £23 (G, E, Mi, C, M, Sul)

Roast porchetta £20 (G, E, Mi, C, M, Sul)

Slow roasted lamb shoulder £22 (G, E, Mi, C, M, Sul)

Nut roast, veggie gravy £18 vegan on request (G, C, Sul, N, Soy)

*All roasts come with Yorkshire pudding, roast potatoes, cauliflower cheese, roast carrots, green beans, seasonal greens & gravy*

Sea bass fillet, new potatoes, tenderstem broccoli, sauce Grenobloise £22 (F, Mi, Sul)

A discretionary £1 donation will be added to your bill which goes to Action Medical Research, a Sussex charity changing children's lives through medical research

G=Gluten/Cereals Cr=Crustaceans E=Egg F=Fish P=Peanuts Soy=Soybean Mi=Milk N=Nuts C=Celery M=Mustard Ses=Sesame  
Sul=Sulphur Dioxide/Sulphites L=Lupin Mo=Molluscs



### Desserts

Apple & mixed berries, oat & almond crumble, vanilla custard £9 (G, E, Mi, N)

Greek yogurt panna cotta, red wine and poached pears £7 (Mi, Sul)

Chocolate pistachio torte, chocolate ganache, pistachio croustillant £9 (G, E, Mi, N)

Roasted pineapple, coconut cream, passionfruit £8 (V) (N)

House truffle or fudge £2.5 each (Allergens will vary)

### Savory

British cheese selection, crackers, chutney, candied walnuts £11 (G, Mi, N, C, M, Sul)

Harveys rarebit £7.5 (G, E, F, Mi, M, Sul)

### Sweet Wine 75ml

Sauternes, Les Garonelles, Lucien Lurtin £8

Muscat, vin de hel, Thelema, South Africa £7.50

Tokaji Late Harvest Cuvee, Sauska, Tokaji, Hungary £15

Vidal Icewine, Peller, Ontario, Canada £19

### Port 75ml

LBV Port, Quinta do Crasto £7

Tawny Port 10YO, Warre Otima £12

Krohn Colheita vintage 2003 £17

Please inform us of any allergies we should be aware of. Whilst we take every care to cater for allergies and intolerances, all our food is prepared in a kitchen where allergens are present.

A discretionary 12.5% service charge is added to our bills which goes directly to the staff, the company does not profit from this in any way.