

DINING

STARTERS	Seasonal soup of the day, Claire's Bread sunflower seed roll, South Downs butter
	Goat's cheese, purple basil & pink peppercorn roulade, summer salsa, superseeds
	Tuna tartare, flying fish roe, lemongrass, sweet soy sauce, black sesame toast
	Heirloom tomato, prosciutto & sourdough salad, olive oil, basil, balsamic
	Tenderstem broccoli, feta, dukkah, hazelnut oil, radish, root crisps
	Grilled langoustines, fennel leaves, charred lime, smoked lemon & garlic butter
MAINS	Flat iron steak served pink, porcini salt, polenta, tomato confit, lamb's lettuce, mushroom ketchup
	Courgette, mint & pea fritters, Skyr yoghurt, fried green tomatoes
	Pan-fried sea bream & squid, artichoke colcannon, herb & sorrel oil
	Chargrilled pork ribeye, cannellini beans, rosemary cream, sauce gribiche
	Pomegranate poussin, potato waffle, red cabbage, spinach & blackberry slaw
	Wasabi-cruste salmon, purple potato salad, watercress, caper berries, salsa verde
PUDDING	Chocolate mousse cake, salted caramel, chocolate nibs
	Cherry Eton Mess, cherry blossom, cherry brandy ice cream
	Melon carpaccio, ginger sorbet, peppermint syrup
	Hedgerow brûle, raspberry chantilly, cat's tongue biscuits
	Selection of ice creams & sorbets
	Trio of Speakeasy alcohol-infused ice cream
	Three milk cheeses, toasted bagel, frozen grapes
	Cow, sheep, goat & blue cheeses, fruit & nuts, frozen grapes, red grape jelly, carrot cake chutney, charcoal biscuits, water biscuits, carta di musica & a shot of port

VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SEASAME SEEDS	SOYA	SULFUR DIOXIDE
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BAR

CLASSIC	Parmesan panini soldiers, olive oil, rock salt, rosemary
	Seasonal soup of the day, Claire's Bread sunflower seed roll, South Downs butter
	Corn chip chicken kiev, ranch salad, skinny fries
	Homemade TMH beefburger, smoked bacon, cheese, skinny fries, mayo, tomato chutney
	Park Farm pork & herb sausages, wilted spinach mash, red onion marmalade, red wine jus
	Bitter beer-battered cod, skinny fries, minted pea purée, charred lemon, lemon-thyme tartare sauce
	Sourdough bruschetta, tomato, bocconcini, basil, Parmesan crisps
	Runner bean, peach, ricotta & spinach salad, raspberry vinaigrette
	Smoked chicken, avocado & pumpernickel Caesar salad
GRAZING	½ pint of smoked prawns, green tomato mayo, chargrilled lemon
	Pea, mint & ricotta fritters, split pea powder
	Honey & white port glazed mini chorizo
	Baby squid fried in gram flour, chilli & lime mayo
	Loaded potato skins, bacon, cream cheese, chives
	Sweet potato chips, chipotle mayo
	Skinny fries, beef dripping
	TMH marinated olives
SARNIES	Steak sandwich, blue cheese, rocket, onion marmalade
	TMH BLT bagel, maple bacon, radicchio, tomato jam, cream cheese
	Vegetarian club wrap, labneh, tomato, spinach, tapenade

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KIDS

MAINS	Kids' fish & chips, petit pois, tommy K
	Baby bangers & mash, tenderstem broccoli, gravy
Corn chip chicken strips, chips, beans	
Cheese, cherry tomato & chive omelette, skinny fries	

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PUDDING	Brownie, chocolate ice cream
	Fresh fruit, meringue, whippy cream
Raspberry jelly, vanilla ice cream	
Ice cream, popping candy	

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OTHER

SIDES	Claire's Bread & butter
	Tenderstem broccoli & almonds
Fried green tomatoes & crispy onions	
Runner beans ribbons	
Simple summer salad	
Parmesan & herb polenta chips	
Olive oil mash	
Skinny fries	

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BREAKFAST	Toast with South Downs butter and preserves
	TMH breakfast with Park Farm sausage and bacon, free-range eggs, grilled mushroom, tomato and toast
Vegetarian breakfast with free-range eggs, sautéed potato, grilled mushroom, tomato, wilted spinach and toast	
Continental breakfast with muesli topped with berry compote, natural yoghurt with croissant, pain au chocolat	
Free-range fried, scrambled or poached eggs on toast	
Bacon or sausage bap with red or brown sauce	
Homemade muesli topped with berry compote and Northiam Dairy natural yoghurt	
Croissants or pain au chocolat with South Downs butter and preserves	
Fresh fruit salad with Northiam Dairy natural yoghurt	

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