

DINING

STARTERS	Seasonal soup of the day, artisan bread and South Downs butter
	Smoked chicken terrine, Parma ham crisp, tonka bean aioli, cucumber & radish salad
	Seasonal stone fruit, ricotta & lambs leaf salad, toasted seeds & balsamic dressing
	Citrus cured chalk stream trout, shaved fennel, apple & coriander seed salad
	Mozzarella, courgette, roasted red peppers, garlic brushed croute & salsa verde
	Octopus carpaccio, air dried tomatoes, baby basil, lemon crumb
MAINS	Ricotta, wild mushroom & spinach lasagne, rocket, Parmesan, pine nut salad
	Tarragon stuffed guinea fowl with pea shoots, corn puree & streaky bacon
	Red Snapper fillet with a warm salad of shaved fennel, new potatoes, spinach & salsa verde
	Aged beef rib-eye, confit plum tomato, crispy shallots, jenga chips and Beaujolais butter
	Seared duck breast, potato fondant, crispy shredded leeks, green beans and cherry jus
	Chargrilled swordfish with an Asian noodle salad, crispy shallots & lime salsa
PUDDING	Tiramisu with espresso vodka
	Pimm's panna cotta, Summer fruit salad, mint syrup
	Anzac biscuits, hokey pokey ice cream, blackcurrant jam
	Prosecco & raspberry posset with lemon shortbread thins
	Sticky savarin, blueberry, strawberry & lemon thyme salad, clotted cream
	Seasonal Ice creams
	Summer Sorbets
	Local cheeses, carta di musica crackers, green apple, celery sultana & raisin chutney

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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KIDS

MAINS	Kids' fish & chips, petit pois, tommy K
	Ciabatta cheese on toast, cherry tomatoes
	Buttermilk chicken & chips, cucumber sticks

VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE
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CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SEASAME SEEDS	SOYA	SULFUR DIOXIDE
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PUDDING	Anzac biscuit & hokey pokey ice cream
	Banana split, caramel sauce


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OTHER

SIDES	Artisan bread & butter
	Olive Oil Mash
	Summer Salad
	Green beans & toasted seeds
	Rock salt baby new potatoes
	Skinny Fries

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BREAKFAST	Toast with South Downs butter and preserves
	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
	Smashed Avocado on Toast, with poached eggs
	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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