

DINING

STARTERS	Seasonal soup of the day, artisan bread and South Downs butter
	Potted beef with bacon, Yorkie, pickled horseradish
	Roasted butternut, goat's cheese & rosemary tatin, land cress, walnut oil
	Smoked mackerel fillets, rainbow beets, bay leaf butter, baby leaves
	Beetroot and macadamia poke with super seeds
	Chillied crab wontons, sweet mango chutney, alfalfa sprouts
MAINS	Chickpea paella, artichokes, peppers, tomatoes, olives & crumbled feta
	Creole chicken, mini pumpkin pie, fried green tomatoes, chargrilled lemon
	Saffron & turmeric bouillabaisse with tomato aioli & a herb brushed French stick
	Harissa lamb, chickpea chips, lemon cavolo nero, mint yoghurt
	Confit duck leg, white bean, spinach, pancetta & baby onion cassoulet
	Seared seabass with chorizo, Lyonnaise potatoes, samphire & dill cream
PUDDING	Gypsy tart, green apple sorbet
	Gluten free pistachio & almond cake, Greek yoghurt, honey
	Hedgerow crumble with cobnut crust, vanilla custard
	Roast apple & maple Eton mess
	Dark chocolate profiteroles, salt caramel 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	SESAME SEEDS	SOYA	SULFUR DIOXIDE
PLEASE ASK A MEMBER OF STAFF FOR ALLERGEN INFORMATION																	
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KIDS

MAINS				
	Kids' fish & chips, petit pois, tommy K			
Baby bangers & mash, grean beans, gravy				
Courgette & Chicken Kebabs, skinny fries				
Cheese & tomato omlette, skinny fries				

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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PUDDING				
	Chocolate profiteroles with whippy cream			
Jelly & ice cream				
Mini hedgerow crumble, custard				

✓			

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OTHER

SIDES				
	Artisan bread & butter			
Creamed spinach				
Olive Oil Mash		✓	✓	✓
Leek ragout				✓
White bean & pancetta cassoulet				✓
Fried green tomatoes	✓	✓	✓	✓
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				
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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