

DINING

STARTERS	Soup of the day, artisan bread roll, South Downs butter
	Sumac crusted wood pigeon, herb sautéed mushrooms, toasted sourdough, sorrel cress
	Potted mackerel, apple jelly, fennel seed biscotti, bacon bits & mustard cress
	Lemon, goats' cheese & soya bean ravioli with a rocket & watercress cream
	Jerusalem artichoke & Swiss chard tart with crumbled feta & basil oil
	Gin cured sea trout with green apple & celeriac remoulade, buckwheat blinis
MAINS	Cauliflower steak, chilli spiced borlotti bean, butterbean & tomato cassoulet
	Pork ossobuco, sweet potato puree, lemon kale & courgette matchsticks
	Pan fried red mullet, crab and samphire risotto, dill buttered leek ribbons
	Spring lamb crusted with lemon-thyme & rosemary, bulgur wheat, tomato & parsley salad, minted greek yoghurt
	Chargrilled halloumi, roasted radish and land cress salad, butterbean & thyme salsa
	Hake fillet with braised artichoke, ham & peas, new potatoes, fennel broth
PUDDING	Double chocolate cardamom pot with hazelnut brittle & ginger cream
	Vegan rhubarb & ginger posset, vanilla coconut cream, candied macademia
	Frangipane & blueberry tart with orange blossom crème fraiche
	Pomegranate cheesecake, kiwi & lychee salad, pistachios
	Toasted banana loaf with candied walnuts & Speakeasy Amaretto ice cream
	Seasonal ice creams
	Winter sorbets
	Local cheeses, crackers, dried 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																	
					✓					✓							
					✓			✓				✓					
✓					✓		✓			✓						✓	
✓					✓		✓			✓							
					✓			✓				✓					
✓	✓	✓	✓	✓													
			✓	✓													
✓					✓		✓			✓			✓				
✓					✓		✓			✓			✓				
PLEASE ASK A MEMBER OF STAFF FOR ALLERGEN INFORMATION																	
PLEASE ASK A MEMBER OF STAFF FOR ALLERGEN INFORMATION																	
✓					✓					✓							✓

KIDS

MAINS	Fish singers, mash & green beans
	Mini cheese burger, skinny fries, cucumber sticks
Cheese, tomato & herb omlette, skinny fries	
Ham & cheese toastie, cherry tomatoes	

VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE
<			<

CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SEASAME SEEDS	SOYA	SULFUR DIOXIDE
	<		<	<									
	<		<			<		<					
			<			<							
	<					<							

PUDDING	Double chocolate cookie with vanilla ice cream
	Warm banana bread with whippy cream
	Honey yoghurt pot with berry compote
	Vanilla or chocolate ice cream with popping candy

<			
<			
<			<
<			

<									<				
<			<			<							
						<							

OTHER

SIDES	Artisan bread & butter
	Green bean, shallot butter
	Herb mash
	Spring Salad
	Soya beans & Nigella seeds
	Minted new potatoes
	Skinny fries

<			
<			<
<			<
<	<	<	<
<			<
<			<
<	<	<	

<						<							
						<							
						<							
						<						<	
						<							
	<												

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	

<			
<			
<			
<	<		
<			
<			<
<			
<			<

<						<							
			<			<							
<			<			<							
<						<			<	<			<
<		<											
						<							
<									<	<			<
<						<							
<						<							