



## SUMMER DINING MENU

### STARTERS

Seasonal soup of the day with artisan bread and South Downs butter £6

Potted rabbit with soft herbs, fennel & black mustard cress salad, sour dough soldiers £11

Heritage tomato & shallot salad, lemon tahini yoghurt, crispy capers & olives £7

Seared scallops, melon carpaccio, nduja, olive & feta crumb £12

Beetroot, hazelnuts, whipped goat's cheese and thyme salad, super seeds & an orange dressing £8

Parsley gremolata crumbed calamari with a jalapeno & samphire cress salad, lime aioli £10

### MAIN COURSES

Spinach crepes filled with ricotta, pea & green olive, minted labneh & pea shoots £12

Zatar chicken schnitzel, Romesco linguini, chargrilled courgettes £14

Whole plaice, caper & shrimp butter, buttered new potatoes, broad bean salad £16

Coffee rubbed sirloin steak with lemon, chilli, coriander butter, spring onion hash, green beans £26

Roasted fennel, spinach & cherry tomato gratin, herb crust, summer leaf salad £14

Sea bream, warm salad of roasted Mediterranean vegetables with chargrilled artichokes and basil pesto £18

### SIDES

Artisan bread & butter £2 / Pea, ricotta, olive & mint salad / Olive oil mash / Summer leaf salad /  
Green beans & toasted seeds / Buttered new potatoes / Skinny fries £4

Please speak to a member of the team if you have any questions about allergies or dietary requirements  
A discretionary service charge of 10% will be added to tables of four people or more, this goes directly to the team