

DINING

STARTERS	Soup of the day, artisan bread roll, South Downs butter
	Sautéed wood pigeon, beetroot puree, orange & chicory
	Wild garlic pesto ravioli, nettle cream & toasted pinenuts
	Scallops with horseradish cream, pickled beets & radishes, with red vein sorrel salad
	Sprouting kachumber salad with rapeseed dressing & spiced toasted chickpeas
	Smoked sea trout, grapefruit & fennel salad, lime tahini yoghurt
MAINS	Cauliflower schnitzel, butter bean mash, smoked paprika, land cress, lemon oil
	Crispy chicken leg, schmaltzy rice, kale, spring onion-ginger chermoula
	Whole plaice with caper, crab and shrimp butter, lemon & spinach crushed baby new potatoes
	Soft herb vegan linguini with asparagus and samphire, lemon oil, crispy capers
	Black olive & feta crusted lamb cannon, wild garlic & chive mash, soya beans, mint jus
	Lime leaf seabass, lemongrass & chilli spelt, snake beans
PUDDING	Olive oil dark chocolate mousse with candied fruit & nut cream
	Milk & honey iced parfait, vanilla poached rhubarb
	Passionfruit drizzle cake, passionfruit sorbet
	Coffee crème brulee, amaretti biscuits
	Coconut milk, rum & raisin baked rice pudding, sugared pistachios
	Seasonal ice creams
	Spring sorbets
	Local cheeses, buttermilk, wheat and charcoal biscuits, 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
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KIDS

MAINS	Fish fingers, mash & peas
	Sticky chicken stack, giant green couscous
	Mini cheeseburger, skinny fries, Tommy K
	Mac 'n' cheese, cucumber sticks
PUDDING	Warm chocolate cookie & Ice cream
	Milk & Honey parfait, berry compote
	Fruit salad, honey Greek yoghurt
	Seasonal ice creams & sorbets

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OTHER

SIDES	Artisan bread & butter
	Soya beans & superseeds
	Wild garlic mash
	Spring Salad
	Lemon spinach
	Spring greens
	Skinny fries
	Minted new potatoes
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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