

SUMMER DINING MENU

AVAILABLE IN THE DINING ROOM, BAR & ON THE TERRACE

STARTERS

Chargrilled Kibbutz bread with smoked butter £6

Seasonal soup of the day with artisan bread roll, South Downs butter £7

Rainbow pickled beetroot & tomato salad, garlic panko crumbs, almond dukkah, orange blossom dressing £9

Seared sumac lamb with a pea, mint, feta, olive & soya bean salad, pea shoots & pomegranate molasses £13

Avocado, white radish, crab & crayfish tian, focaccia wafer, lemon oil £14

Sweet roasted peppers, basil & tomato tart, Parmesan crumb, courgetti, rocket pesto dressing £9

Seared scallops, lemon cauliflower rice, pickled fennel & samphire salad, nduja crumbs, parsley oil £13

Please speak to any of the team about allergens or dietary requirements.

Allergen cards are available on request.

In the Dining Room, a 10% discretionary service charge added to the bill, this goes directly to the team.



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