

FEAST & FORTY WINKS MENU

TWO COURSES AND A BOTTLE HOUSE RED OR WHITE WINE

S T A R T E R S

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

Shaved fennel, pear, pecan & rocket salad, sweet cider & caraway dressing

Pancetta wrapped game terrine, brioche toast, mustard celeriac remoulade

Smoked fish pâté, smoked butter, chargrilled sourdough, pickled cucumber, fennel, radish & beets

M A I N C O U R S E S

Vegan chickpea paella, chargrilled artichoke, red pepper and tomatoes, parsley, crispy capers and shallots

Smoked paprika chicken thigh with slow roasted red peppers, honey, thyme & lime corn, sautéed herb potatoes

Ham, leek & lemon thyme pie, poppy seed puff, olive oil mash

Bitter beer-battered cod, skinny fries, minted pea purée, charred lemon, lemon-thyme tartare sauce

P U D D I N G S

Dark & stormy ginger cake, rum & raisin ice cream, buttered rum syrup

Chocolate brioche bread & butter pudding, double chocolate ice cream

Blackberry and apple nut crumble, brown sugar custard

Selection of seasonal ice creams or sorbets