



Glass of Rathfinny Classic Cuvée sparkling, Sussex 15  
Glass of Wild Life Botanicals sparkling rosé (non-alcoholic) 7

## STARTERS

**Pan-seared scallops**  
artichoke purée, hazelnuts, crispy pancetta 23

**Char-grilled fennel**  
blood orange, rocket, black olive dressing 11

**Waldorf salad**  
blue cheese and pickled walnut bon bon 11

**Leek and potato soup**  
homemade bread 9

**Spiced confit carrots**  
rocket, candied walnuts, orange and sesame dressing 11

**Confit duck terrine**  
apricot ketchup, pistachio, pickled carrot 13

**Salmon ravioli**  
bouillabaisse sauce 13

## MAIN COURSES

**“The Pickwick Pie” (beef and ale)**  
creamy mashed potato, honey glazed carrots and parsnips 25

**Stone bass**  
gnocchi, tenderstem broccoli, mussel and saffron cream 36

**Surrey Farm beef sirloin**  
flat mushroom, tomatoes, onion ring, peppercorn sauce 38

**Beer battered haddock**  
triple cooked chips, pea purée, tartare sauce 19

**Pot-roasted cauliflower**  
black garlic aioli, shallot, golden raisins, sunflower seeds 18

**Local pork (loin and belly)**  
pomme dauphine, confit Hispi cabbage,  
crispy onions, apple ketchup 36

**Orecchiette**  
cime di rapa, garlic, chilli, organic olive oil 18

## TONIGHT'S SPECIAL

**Wild mushroom linguine**  
cep and Parmesan cream, sautéed chanterelles,  
trompettes, pieds bleus 22

## SIDES

House salad 5

Creamy mashed potato 6

“Posh chips”, truffle oil, Parmesan 7

Char-grilled tenderstem broccoli, salsa verde 7

Confit hispi cabbage, shallots, pancetta, apple ketchup 8

Roasted Jerusalem artichokes, cavolo nero pesto 7

Petit pois, crème fraîche, pancetta 7

Triple cooked chips 6

## NIBBLES

**Nocellara olives 5**

**Tempura gherkins, sweet chilli mayonnaise 6**

**Homemade bread roll, truffle and honey butter 3 each**

**Coconut and sesame tempura prawns, soy and honey dip 8**

**Ham hock arancini, garlic aioli 3 each**

**Duck spring roll, satay sauce 3 each**