

SUNSET SUPPERS

AVAILABLE EVERY FRIDAY AND SATURDAY EVENING

15 AUGUST TO 20 SEPTEMBER 2025

Freshly baked focaccia

made using West Dean flour, served with garden herb butter and oil ve available
£4.00

Heirloom tomato carpaccio

toasted pumpkin seeds, croutons and a garden herb oil ve, gf available £7.50

Chichester harbour gin cured trout gravadlax

lemon dill yoghurt and candied pecans, gf £8.50

Seared Venison loin

spiced peach and plum salad and Medita cheese, gf £8.00

Charred cabbage

haricot beans, chilli glazed beetroot and a tomato fondue ve, gf £12.50

Braised West Dean beef

potato terrine, seasonal greens and a currant jus gf £15.00

Pan roasted Plaice

pomme puree, seasonal greens and a lemon and caper butter gf, df available £15.50

Cheese plate

local cheeses, west dean chutney and homemade crackers gf available £8.00

Garden Eton mess

gardens soft fruit, meringue and Chantilly cream gf, ve available £6.50

Chocolate torte

berry compote and clotted cream gf £6.50

Please note, menu is subject to seasonal availability

Booking is required. To reserve your table, please call 01243 818215.

gf - gluten free v - vegetarian ve - vegan

If you have any allergies or special dietary requirements, please speak to a team member. We are happy to provide information about the ingredients in our dishes. Our kitchen contains allergens such as nuts and gluten; therefore, we cannot guarantee the absence of allergens in the dishes we produce.