



DINE

£29 two courses - £34 three courses

Freshly baked bread and herb butter for the table.

STARTER

Gin & tonic cured salmon, pickled lemon, fresh dill yogurt

Game terrine, spiced apple & ale chutney, rocket

Spiced cauliflower velouté, onion bhaji & chili oil

MAIN

Hake & mushroom wellington, spiced celiriac puree, wild mushrooms, dauphinoise

Stuffed squash, roasted beetroot, kale, pine nuts & puy lentils

Roasted turkey breast, roast potatoes, spiced celeriac puree, roasted carrot, winter berry jus

DESSERT

Christmas yule log, meringue kisses, forest fruits & creme fraiche

Orange and cinnamon posset, shortbread

Local cheeses, crackers, spiced pear chutney & fruits

Our tempting menu emphasises taste, local produce and where possible we use seasonal vegetables from West Dean Gardens. Please ask and we will be happy to provide information about the ingredients in our dishes. Our kitchens contain other allergens such as nuts and gluten; therefore we cannot guarantee the absence of allergens in the dishes we produce.

