

**Pre-Show Set Menu**

One Course **£23.65** ◆ Two Courses **£32.75** ◆ Three Courses **£41.50**

**Starters**

**Sussex Wild Garlic  
& Spinach Velouté**

Toasted Pine Nuts,  
Fromage Blanc  
Allergens: TBC

**New Season Asparagus**

Heritage Potato, Smoked Onion Purée,  
Wild Rocket, Old Winchester  
Allergens: Milk, Mustard,  
| Gluten Free

**Cider Braised Ham Hock**

Apple Purée, Iced Lettuce,  
Mustard Vinaigrette  
Allergens: Gluten, Mustard, Sulphites,  
| Dairy Free

**Gin Cured Salmon**

Pickled Cucumber,  
Crème Fraiche, Nasturtium,  
Kaffir Lime  
Allergens: Fish, Milk, Sulphites,  
| Gluten Free

**Main Courses**

**Pork Rump Cassoulet**

Sussex Nduja, White Beans, Spring  
Herbs, Watercress Allergens: TBC

**Confit Duck Leg**

Spring Onion Colcannon, Tender  
Stem Broccoli, Pink Peppercorn Sauce  
Allergens: Milk, Sulphites  
| Gluten Free

**Grilled Sea Trout**

Creamy Mash, Local Asparagus,  
Shellfish Bisque, Wild Garlic Oil  
Allergens: Celery, Fish, Milk,  
Crustaceans, Sulphites  
| Gluten Free

**Sussex Mushroom Gnocci**

Mushroom Velouté  
Twinehams Grange, Roasted Pine Nuts,  
Extra Virgin Oil  
Allergens: Celery, Gluten, Milk, Sulphites  
Suitable for Vegetarians  
**Vegan Version Available**

**Desserts**

**Rhubarb Frangipan**

Clotted Creme Ice Cream,  
Flaked Almonds, Iced Sugar  
Allergens: Gluten, Eggs, Milk  
Almonds (**Nuts**)

**Caramelised Banana &  
Peanut Butter Trifle**

Allergens: Eggs, Milk, Peanuts (**Nuts**)  
| Gluten Free

**Set Chocolate Ganache**

Vanilla Ice Cream,  
Roasted Pecans, Maple  
Allergens: Pecan (**Nuts**), Soya  
| Gluten Free | Vegan

**Local Cheeses**

A Selection of Cheeses, Artisan Biscuits,  
House Chutney, Fruits  
Allergens: Gluten, Milk, Mustard,  
Sesame Seeds, Sulphites, Nuts  
Suitable for Vegetarians  
**£4.40 Supplement**

**We design our Set  
Menu to be substantial  
enough as it is, but if  
you fancy a little extra...**

A Selection Of Bread Rolls with  
Salted Butter **£5.50**  
Allergens: Gluten, Milk | Suitable  
for Vegetarians

Flat Breads with Hummus **£5.50**  
Allergens: Gluten | Suitable for  
Vegans

Marinated Olives **£4.40**  
Allergens: Sulphites,  
Suitable for Vegans

Seasonal Buttered Greens **£4.95**  
Allergens: Milk | Suitable for  
Vegetarians

Chunky Chips with Garlic Mayo  
**£5.50**  
Allergens: Eggs, Mustard,  
Suitable for Vegetarians

## White Wine

**Patterson's Chardonnay, Australia**

175ml £7.50 | 250ml £9.80 | Bottle £28.00

**Trebbiano/Pinot Grigio Bella Modella, Italy**

175ml £7.90 | 250ml £10.50 | Bottle £30.00

**Santa Lucia Sauvignon Blanc, Chile**

175ml £8.50 | 250ml £10.90 | Bottle £31.00

**Mount Brown Sauvignon Blanc, New Zealand**

175ml £10.50 | 250ml £13.50 | Bottle £39.00

**Vila Nova Vinho Verde, Portugal** | Bottle £34.00

**Picpoul de Pinet Prestige, France** | Bottle £36.00

**Alain Gueneau, Sancerre La Guiberte, France** | Bottle £44.00

**Chablis Domaine Daniel Séguinot, France** | Bottle £46.50

**Pouilly-Fuissé Les Vieux Murs Loron et Fils** | Bottle £68.00

## Red Wine

**Cal y Canto Red Blend, Spain**

175ml £7.50 | 250ml £9.80 | Bottle £28.00

**Cette Nuit Merlot, France**

175ml £7.90 | 250ml £10.50 | Bottle £31.00

**La Trochita Malbec, Argentina**

175ml £8.50 | 250ml £10.90 | Bottle £32.00

**Calusari Pinot Noir, Romania** | Bottle £36.00

**Portal D'ouero Tinto, Portugal** | Bottle £37.00

**Lopez de Haro Gran Reserva Rioja, Spain** | Bottle £44.00

**Châteauneuf du Pape Vieux Chemin, France** | Bottle £46.00

**Luigi Scavino, Barolo Azelia, Italy** | Bottle £72.00

## Local Gin

**Caper & Berry London Dry Gin** | £6.35

**Caper & Berry Peach and Raspberry Gin** | £6.35

**Chilgrove Bluewater** | £6.35

**Tanqueray 0% (Non- Alcoholic)** | £5.50

## Beer & Cider

**Hepworth Blonde Lager 5.0% 500ml** | £7.15

**Peroni 5.1% 330ml** | £6.10

**Peroni Libera 0% 330ml** | £5.80

**Hepworth Pullman Ale 4.2% 500ml** | £7.15

**Hepworth Prospect IPA 4.5% 500ml** | £7.15

**Silly Moo Cider 4.8% 500ml** | £7.70

## Rosé

**Cette Nuit Rosé, France**

175ml £7.90 | 250ml £10.50 | Bottle £30.00

**Piquepoul Rosé, France**

175ml £9.00 | 250ml £12.00 | Bottle £32.00

**Coolhurst Rosé, AOP Cotes de Provence, South of France**

175ml £11.00 | 250ml £14.00 | Bottle £41.00

## English Bubbles

**Gusbourne Brut Reserve Sparkling, Kent**

125ml £13.75 | Bottle £65.50

**Gusbourne Sparkling Rosé, Kent** | Bottle £68.00

**Gusbourne Blanc de Blancs, Kent** | Bottle £69.00

In accordance with the weights and measures Act 1985, unless supplied pre-packaged, all of our Gin, Vodka, Whiskey, Rum are served in measures of 25ml or multiples thereof and our Sherry, Port, Vermouth and Fortified Wines in measures of 50ml or multiples thereof. All our Wines are available in 125ml measures upon request.

## Spirits & Liquor

**Caper & Berry Single Estate Vodka** | £6.35

**Duppy Share White Rum** | £6.40

**Caper & Berry Spiced Rum** | £6.40

**Copper Dog Scotch Whisky** | £6.60

**Glenfiddich 12 Year Single Malt** | £8.55

**Courvoisier VS Cognac** | £6.70

**Disaronno Amaretto** | £6.10

**Baileys Irish Cream** | £6.10

**Martini- Extra Dry, Rosso, Bianco** | £6.10

**Harvey's Bristol Cream** | £6.10

**Taylor's Port** | £6.10

## Soft Drinks

**Fever-Tree Tonic/Slimline Tonic 200ml** | £4.15

**Fever-Tree Ginger Beer/Ale 200ml** | £4.15

**Coca Cola /Diet 200ml** | £3.90 / £3.75

**Apple, Orange, Cranberry Juice 250ml** | £3.65

**South Downs Still/Sparkling Water 750ml** | £5.00

**Cordials – Lime, Blackcurrant, Orange 25ml** | £0.90

**Elderflower Cordial 25ml** | £1.25 Add Soda | £5.40

**Elderflower Pressé 275ml** | £4.45

**Appletiser 275ml** | £4.45

## Hot Drinks

**Nespresso Single or Double Espresso** | £3.60

**Nespresso Americano** | £3.85

**A Selection of Teas** | £3.50