

Pre-Show Set Menu

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

Starters

Butternut Squash Soup

Sage Cream, Toasted Seeds,
Crispy Kale

Allergens: **N/A**

*Suitable for Vegans | Gluten Free**

Woodland Burrata

Oyster Mushrooms,
Pickled Blackberries,
Roasted Hazelnuts, Lemon Truffle Oil

Allergens: **Milk, Sulphites,
Nuts (Hazelnuts)**

*Suitable for Vegetarians | Gluten Free**

Pigeon Breast

Heritage Carrot, Parmesan Crisp,
Pear Purée, Juniper Vinaigrette

Allergens: **Milk, Mustard, Sulphites**

*Gluten Free**

Hot Smoked Salmon

Dill Crème Fraîche,
Marinated Beetroot, Rocket

Allergens: **Fish, Milk, Sulphites**

*Gluten Free**

**Whilst due care is taken, please note we
do prepare **gluten** in the same kitchen*

Main Courses

Fillet of Sea Bass

Buttered Samphire, Rustic Fries,
Caper & Lemon Sauce

Allergens: **Fish, Eggs, Milk, Sulphites**

May Contain: Traces of **Gluten**

Roasted Chicken Breast

Buttery Fondant Potato,
Roasted Roots, Garlic Jus

Allergens: **Celery, Milk, Sulphites**

*Gluten Free**

Pumpkin & Chesnut Ravioli

Heritage Squash, Sage Butter,
Toasted Pine Nuts,

Shaved Twineham Grange Cheese

Allergens: **Gluten, Milk, Sulphites**

Suitable for Vegetarians

Vegan Version Available

Slow Cooked Venison Haunch

Shoestring Fries,
Parsnip & Vanilla Purée,
Mushroom, Spinach & Truffle Sauce

Allergens: **Celery, Milk, Sulphites**

May Contain **Gluten**

Desserts

Sticky Toffee Pudding

Caramel Sauce,
Vanilla Ice Cream

Allergens: **Gluten, Eggs, Milk**

Lemon & Blackberry Posset

Macerated Blackberries,
Marigold

Allergens: **Milk**

*Gluten Free**

Local Cheeses

A Selection of Cheeses, Artisan Biscuits,
Marinated Fig | **£4.40** Supplement

Allergens: **Gluten, Milk,**

Sesame Seeds, Sulphites

May Contain: **All Nuts**

Suitable for Vegetarians

Gluten Free Option Available*

Pumpkin Panna Cotta

Candied Pecan,
Orange Sorbet

Allergens: **Nuts (Pecans), Sulphites**

*Suitable for Vegans | Gluten Free**

**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

Flatbreads with
Rose Harissa Yoghurt and
Muhammara Dip **£6.50**

Allergens: **Gluten, Milk,
Nuts (Walnuts)**

Suitable for Vegetarians

Marinated Olives **£5**

Allergens: **N/A**

*Suitable for Vegans | Gluten Free**

Rustic Fries **£5.50**

May Contain: Traces of **Gluten**

Suitable for Vegans

Seasonal Greens **£5.50**

Allergens: **Milk**

Suitable for Vegetarians

*Gluten Free**

White Wine

De Bortoli Aus Estate Reserve 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**

Lobster Reef 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'ouro 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**

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**

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**

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**