

Pre-Show Set Menu

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

Starters

Chestnut Mushroom Soup

Salted Cream,
Cep Powder

Allergens: N/A

*Suitable for Vegans & Gluten Free**

Sussex Smokie

Smoked Haddock,
Mornay Sauce, Truffle Crumble

**Allergens: Gluten, Fish, Milk,
Mustard, Sulphites, Soya**

Smoked Chicken

Celeriac Remoulade, Crisp Apple,
Pickled Grapes, Mustard Vinaigrette

**Allergens: Celery, Milk,
Mustard, Sulphites**

*Gluten Free**

Roasted Cauliflower Textures

Pickled Shallots,
Tandoori Spices, Golden Sultanas

Allergens: Sulphites

*Suitable for Vegans & Gluten Free**

Main Courses

Confit Duck Leg

Parsnip Purée,
Buttered Kale, Chestnuts.
Bourguignon Sauce

Allergens: Celery, Milk, Sulphites
*Gluten Free**

Grilled Sea Bass

Rustic Fries, Cavolo Nero,
Black Truffle Hollandaise, Sea Herbs

Allergens: Milk, Eggs, Fish, Sulphites
May Contain Gluten

Slow Cooked Featherblade of Beef

Creamy Mash, Buttered Kale,
Red Cabbage, Red Wine Jus

Allergens: Celery, Milk, Sulphites
*Gluten Free**

Butternut Squash & Sage Ravioli

Sage & Onion Cream,
Toasted Pine Nuts, Crispy Kale
Shaved Twineham Grange Cheese

Allergens: Gluten, Milk, Sulphites
Suitable for Vegetarians
Vegan Version Available

Desserts

Steamed Chocolate Pudding

Vanilla Ice Cream, Chocolate Sauce

Allergens: Gluten, Eggs, Milk, Soya

Spiced Poached Pear

Rum & Raisin Ice Cream,
Candied Walnuts, Oat Crumble

Allergens: Nuts, (Walnuts), Sulphites
Gluten Free & Suitable for Vegans*

Orange & Cardamon Trifle

Fresh Orange, Chocolate Sponge
Crème Pâtissière & Diplome

Allergens: Gluten, Eggs, Milk, Soya

Local Cheeses

A Selection of Cheeses, Artisan Biscuits,
Seasonal Chutney | **£4.40** Supplement

**Allergens: Gluten, Milk,
Sesame Seeds, Sulphites**
May Contain: All Nuts
Suitable for Vegetarians

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

Rosemary Focaccia with
Flavoured Butter **£6.50**

Allergens: Gluten, Milk
Suitable for Vegetarians

Flatbreads with
Hummus **£6.50**

**Allergens: Gluten,
Sesame Seeds**
Suitable for Vegetarians

Marinated Olives **£4.50**

Allergens: N/A
*Suitable for Vegans & Gluten Free**

Rustic Fries **£5.50**

May Contain: Traces of Gluten
Suitable for Vegans

Seasonal Buttered Greens **£5.50**

Allergens: Milk
Suitable for Vegetarians

A discretionary 12% service charge will be added to your bill, which is distributed amongst all staff working today, including the kitchen and back of house team.

We are a cashless business and therefore accept card payments only. **Starter or Dessert alone priced at £9.90.** Menus change seasonally and items are subject to availability.

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

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