

Pre-Show Set Menu

One Course **£25.00** ◆ Two Courses **£34.50** ◆ Three Courses **£43.50**

Starters

**Nutbourne Tomato &
Red Pepper Gazpacho**

Marinated Olive Tapenade, Basil
Allergens: Sulphites
Gluten Free/ Suitable for Vegans*

Miso Cured Bass

Pickled Cucumber & Ginger,
Wasabi Cream, Sesame Soya Dressing
*Allergens: Gluten, Fish, Milk, Mustard,
Sesame, Soya, Sulphites*

Coronation Chicken

Smoked Chicken Breast,
Curry Emulsion, Gem Lettuce,
Almonds, Apricot
*Allergens: Celery, Eggs,
Nuts, (Almonds), Mustard, Sulphites,*
*Gluten Free**

Creamy Italian Burrata

Red Pepper Romesco,
Grilled Courgette,
Pickled Chilli, Basil
Allergens: Milk, Nuts (Almonds), Sulphites
Gluten Free/ Suitable for Vegetarians*

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

Main Courses

Chalkstream Trout

New Potatoes, Fine Beans,
Nutbourne Vine Tomatoes,
Kalamata Olives, Sauce Vierge
Allergens: Fish, Sulphites
*Gluten Free**

Roast Chicken Breast

Parmesan Fries,
Caesar Emulsion,
Baby Gem, Fine Herbs
Allergens: Milk, Egg, Sulphites
*Gluten Free**

Aged Beef Sirloin

Fondant Potato,
Roasted Roscoff Onion,
Tenderstem Broccoli, Salsa Verde
Allergens: Celery, Milk, Sulphites
*Gluten Free**

Arrabbiata Gnocchi

Scorched Courgette,
Shaved Twineham Grange,
Roasted Pinenuts, Fresh Basil,
Extra Virgin Olive Oil
Allergens: Gluten, Eggs, Milk, Sulphites
Suitable for Vegetarians
Vegan Version Available

Desserts

Summer Berry Posset

Hedgerow Berries,
Gin & Tonic Sorbet
Allergens: Milk, Sulphites
Gluten Free / Vegan Version Available*

Vanilla Sponge

Pineapple Salsa, Coconut Sorbet,
Mango, Lime
Allergens: Gluten, Eggs, Milk, Sulphites

**Raspberry &
White Chocolate Trifle**

Pistachio, Hibiscus
Allergens: Gluten, Eggs, Milk, Nuts
(Almonds & Pistachio), Soya, Sulphites

A Selection of Local Cheeses

Crackers, Fruits & Seasonal Chutney
£4.50 Supplement
*Allergens: Gluten, Milk,
Sesame Seeds, Sulphites*
May Contain: All Nuts
Suitable for Vegetarians
Gluten Free Option Available*

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

Rosemary Focaccia with
Flavoured Butter
£6.80

Allergens: Gluten, Milk
Suitable for Vegetarians

Flatbreads and Hummus **£6.80**
Allergens: Gluten, Sesame
Suitable for Vegetarians

Marinated Olives **£6**
Allergens: N/A
Gluten Free/ Suitable for Vegans*

Rustic Fries **£6**
Allergens: May Contain
Traces Of Gluten
Suitable for Vegans

House Salad **£6**
Allergens: Mustard

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 £10.50.** Menus change seasonally and items are subject to availability.

White Wine

Patterson's Chardonnay, Australia

175ml £ 7.75 | 250ml £10.15 | Bottle £30.00

Trebbiano/Pinot Grigio Bella Modella, Italy

175ml £8.15 | 250ml £11.00 | Bottle £31.50

Santa Lucia Sauvignon Blanc, Chile

175ml £9.00 | 250ml £11.50 | Bottle £32.50

Lobster Reef Sauvignon Blanc, New Zealand

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

Vila Nova Vinho Verde, Portugal | Bottle £36.00

Picpoul de Pinet Prestige, France | Bottle £38.00

Alain Gueneau, Sancerre La Guiberte, France | Bottle £47.00

Chablis Domaine Daniel Séguinot, France | Bottle £49.00

Pouilly-Fuissé Les Vieux Murs Loron et Fils | Bottle £70.00

Red Wine

Cal y Canto Red Blend, Spain

175ml £7.75 | 250ml £10.15 | Bottle £30.00

Cette Nuit Merlot, France

175ml £8.30 | 250ml £11.50 | Bottle £33.00

La Trochita Malbec, Argentina

175ml £9.00 | 250ml £11.50 | Bottle £34.00

Calusari Pinot Noir, Romania | Bottle £38.00

Portal D'ouro Tinto, Portugal | Bottle £39.00

Lopez de Haro Gran Reserva Rioja, Spain | Bottle £46.00

Châteauneuf du Pape Vieux Chemin, France | Bottle £49.00

Luigi Scavino, Barolo Azelia, Italy | Bottle £75.00

Rosé

Cette Nuit Rosé, France

175ml £8.25 | 250ml £10.95 | Bottle £32.00

Piquepoul Rosé, France

175ml £ 9.45 | 250ml £12.50 | Bottle £36.00

Coolhurst Rosé, AOP Cotes de Provence, South of France

175ml £11.50 | 250ml £15.00 | Bottle £44.00

English Bubbles

Gusbourne Brut Reserve Sparkling, Kent

125ml £13.95 | Bottle £69.50

Gusbourne Sparkling Rosé, Kent 125ml £15.50 | Bottle £71.00

Gusbourne Blanc de Blancs, Kent | 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) | £5.80

Beer & Cider

Hepworth Blonde Lager 5.0% 500ml | £7.50

Peroni 5.1% 330ml | £6.40

Peroni Libera 0% 330ml | £6.00

Hepworth Pullman Ale 4.2% 500ml | £7.50

Hepworth Prospect IPA 4.5% 500ml | £7.50

Silly Moo Cider 4.8% 500ml | £8.00

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 | £6.75

Caper & Berry Spiced Rum | £6.40

Copper Dog Scotch Whisky | £7.00

Glenfiddich 12 Year Single Malt | £9.00

Courvoisier VS Cognac | £7.00

Disaronno Amaretto | £6.45

Baileys Irish Cream | £6.45

Martini- Extra Dry, Rosso, Bianco | £6.40

Harvey's Bristol Cream | £6.50

Taylor's Port | £6.45

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 | £1.35 Add Soda | £5.40

Elderflower Pressé 275ml | £4.65

Appletiser 275ml | £4.45

Hot Drinks

Nespresso Single or Double Espresso | £3.60

Nespresso Americano | £3.85

A Selection of Teas | £3.50