

Pre-Show Set Menu

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

Starters

Shellfish Velouté

Fromage Blanc,
Extra Virgin Olive Oil, Chives

Allergens: Milk, Fish, Crustaceans,
Molluscs, Sulphites
*Gluten Free**

Local Asparagus

Confit Potato, White Bean Purée,
Spring Onion, Walnut Pesto

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

Ham Hock Terrine

Prosciutto, Celeriac Purée,
Apple, Mustard Vinaigrette

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

Whipped Goats Curd

Pressed Cantaloupe Melon,
Sourdough, Shisho,
Raspberry Vinaigrette

Allergens: Gluten, Milk, Sulphites,
Mustard

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

Main Courses

Roast Duck Leg

New Potatoes, Fine Beans,
Nunbourne Vine Tomatoes,
Olives, Mustard Dressing

Allergens: Mustard, Sulphites
*Gluten Free**

Fillet of Bass

Seaweed Salted Fries,
Spring Salad, Garlic Aioli, Burnt Lemon

Allergens: Eggs, Fish, Mustard, Sulphites
*Gluten Free**

Roast Chicken Breast

Fondant Potato, Asparagus,
Butter Sauce, Roasting Jus

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

Butternut Squash & Sage Ravioli

Scorched Baby Fennel, Twineham Grange
Creamy Spinach Pesto, Pinenuts

Allergens: Gluten, Milk, Eggs, Nuts
*Suitable for Vegetarians
Vegan Version Available*

Desserts

Dubai Chocolate Trifle

Bitter Chocolate, Tonka Cream,
Mandarin, Kadaifi, Pistachio

Allergens: Gluten, Eggs, Milk, Soya,
Nuts, (Pistachio)

Meadow Sweet Panacotta

Local Strawberries,
Strawberry Sorbet, Elderflower

Allergens: Sulphites
Gluten Free Suitable for Vegans*

Tropical Summer Pavlova

Meringue, Pineapple & Mango Salsa,
Passion Fruit Cream

Allergens: Eggs, Milk
*Gluten Free**

Local Cheeses

A Selection of 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 with Hummus
£6.80

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

Marinated Olives **£5.50**

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

Rustic Fries **£6**

May Contain: Traces of **Gluten**
Suitable for Vegans

Seasonal Greens **£6**

Allergens: **Milk**
*Suitable for Vegetarians
Gluten Free**

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 | 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

Pimm's & Lemonade | £10.50

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 | £4.45

Appletiser 275ml | £4.45

Hot Drinks

Nespresso Single or Double Espresso | £3.60

Nespresso Americano | £3.85

A Selection of Teas | £3.50