

Pre-Show Set Menu

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

Starters

Winter Broth

Root Vegetables, Pearl Barley,
Crispy Sage, Herb Oil
Allergens: **Gluten**
Suitable for Vegans

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*

Crab Pâté

Toasted Brioche,
Grapefruit, Dill Oil
Allergens: **Gluten, Eggs, Milk, Crustaceans**

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

Main Courses

Slow Cooked Venison Haunch

Shoestring Potato,
Parsnip & Vanilla Purée,
Mushroom, Spinach & Truffle Sauce
Allergens: **Celery, Milk, Sulphites**
May Contain Gluten

Local Pheasant Breast

Buttery Fondant Potato,
Roasted Roots, Garlic Jus
Allergens: **Celery, Milk, Sulphites**
Gluten Free*
May Contain Shot

Oven Roasted Cod

Winter Ratatoulie,
Caper & Lemon Herb Butter, Kale
Allergens: **Celery, Fish, Milk, Sulphites**
Gluten Free*

Squash & Sage Tortellini

Heritage Squash, Sage Butter,
Toasted Pine Nuts,
Shaved Twineham Grange Cheese
Allergens: **Gluten, Milk, Sulphites**
Suitable for Vegetarians
Vegan Version Available

Desserts

Blackberry Frangipane

Toasted Almonds,
Clotted Cream Ice Cream
Allergens: **Eggs, Milk, Nuts (Almonds)**
Gluten Free*

Pumpkin Panna Cotta

Candied Pecan,
Orange Sorbet
Allergens: **Nuts (Pecans), Sulphites**
Suitable for Vegans | Gluten Free

Warm Plum Fudge Pudding

Buttery Fudge Sponge, Fresh Plum,
Lemon Crème Fraîche
Allergens: **Gluten, Milk, Soya**

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

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

Marinated Olives **£5**

Allergens: **N/A**

Suitable for Vegans | Gluten Free*

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

Rustic Fries **£5.50**
May Contain: Traces of **Gluten**
Suitable for Vegans

Seasonal Greens **£5.50**
Allergens: **Milk**
Suitable for Vegetarians
Gluten Free*

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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**