

Pre-Show Set Menu

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

Starters

Summer Squash Gazpacho

Pickled Grapes,
Mascarpone, Chilli Oil

Allergens: **Milk, Sulphites**

*Gluten Free**

Shaved Prosciutto

Creamy Burrata, Sourdough,
Truffled Rapeseed Oil, Watercress,
Pickled Grapes

Allergens: **Gluten, Milk, Sulphites**

Nutbourne Tomato Panzanella

Smoked Lemon Cream,
Focaccia Croutons,
Verjus, Basil

Allergens: **Gluten, Mustard, Sulphites**

Suitable for Vegans

Smoked Mackerel Rilette

Pickled Fennel, Iced Lettuce,
Toasted Sourdough

Allergens: **Gluten, Eggs, Milk**

Fish, Mustard, Sulphites

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

Main Courses

Marinated Lamb Rump

Creamy Mash, Pea Shoots, Mint Jus,
Garden Pea & Spring Onion Fricassée

Allergens: **Celery, Milk, Sulphites**

*Gluten Free**

Chicken Francese

Fine Beans, Rustic Fries,
Caper & Lemon Sauce

Allergens: **Celery, Milk, Sulphites**

May Contain: Traces of Gluten

Grilled Sea Bass

Buttered Samphire, Heritage Potato,
Warm Tartare Sauce

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

*Gluten Free**

Masala Spiced Aubergine

Caramelised Onion Bhaji,
Tenderstem Broccoli, Makhani Sauce

Allergens: **Mustard**

May Contain: Celery, Gluten,

Sesame, Soya, Sulphites

Suitable for Vegans

Desserts

Peach Melba Trifle

Poached Peach, Crème Diplomat,
Raspberry, Basil

Allergens: **Eggs, Milk**

*Suitable for Vegetarians & Gluten Free**

**White Chocolate & Gooseberry
Cheesecake**

Toasted Almonds, Local Honey,
Marigold Leaves

Allergens: **Gluten, Milk,**

Nuts (Almonds), Soya

Suitable for Vegetarians

Chichester Strawberries

Strawberry & Elderflower Sorbet,
Lemon Balm

Allergens: **Sulphites**

*Suitable for Vegans & 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

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

Dressed Leaf Salad **£4.50**

Allergens: **Mustard, Sulphites**

*Suitable for Vegans & Gluten Free**

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

125ml **£14.75** | 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**