

**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,**  
**Mustard, 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'ouros 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**