

## 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

#### Shaved Prosciutto

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

#### Nutbourne Tomato Panzanella

Smoked Lemon Cream,  
Focaccia Croutons, Verjus, Basil

#### Smoked Mackerel Rillettes

Pickled Fennel, Iced Lettuce,  
Toasted Sourdough

### Main Courses

#### Marinated Lamb Rump

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

#### Chicken Francese

Fine Beans, Rustic Fries,  
Caper & Lemon Sauce

#### Grilled Sea Bass

Buttered Samphire, Heritage Potato,  
Warm Tartare Sauce

#### Masala Spiced Aubergine

Caramelised Onion Bhaji,  
Tenderstem Broccoli, Makhani Sauce

### Desserts

#### Peach Melba Trifle

Poached Peach, Crème Diplomat,  
Raspberry, Basil

#### White Chocolate & Gooseberry

##### Cheesecake

Toasted Almonds, Local Honey,  
Marigold Leaves

#### Chichester Strawberries

Strawberry & Elderflower Sorbet,  
Lemon Balm

#### Local Cheeses

A Selection of Cheeses with  
Artisan Biscuits and Marinated Fig  
**£4.40 Supplement**

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

Marinated Olives **£5.00**

A Selection of Bread Rolls  
with Salted Butter **£5.50**

Flatbreads, Rose Harissa  
Yoghurt, Muhammara **£6.50**

Rustic Fries **£5.50**

Dressed Leaf Salad **£4.50**



Please scan the QR code for  
allergen details and further  
information, or request this  
from your server.

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.

**Please inform your server of any food allergies or intolerances when ordering your meal.**

## 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 **£34.00**

**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**