

## **BISTRO MENU**

Available 11.5.2022 – 4.6.2022 Tue – Sat 17.30 – 22.00

2 courses £32, 3 courses £40

Complimentary

Homemade Bread, Flavoured Butter

and

Marinated Sicilian Nocellara Olives

### **Starters**

Sussex Halloumi, Fried Polenta, Peas and Radish

Cuttlefish, New Potatoes, Capers, Rocket Gremolata

Scorched Mackerel, Miso, Peanut, Pak Choi

Rabbit Croquettes, Sunflower Seeds, Broadbeans, Samphire

### **Mains**

Pappardelle, Asparagus, King Oyster, Duck Egg

Harissa Marinated Bream, Pinenut Purée, Tabbouleh

Roasted Sea Trout, Mint Gnocchi, Spinach, Pesto

Rump of Beef, Crushed New Potatoes, Spring Greens, Bearnaise

### **Sides**

Triple Cooked Hand Cut Chips, Aioli £4

Asparagus and Bearnaise £5

### **Desserts**

Lemon Curd Panna Cotta, Strawberries, Shortcake

Toffee Macarons, Chocolate Sorbet, Almond Brittle

Rhubarb and Hazelnut Frangipane, Crème Fraîche Sorbet

Sussex Cheeseboard, Chutney and Crackers (£3 supp)

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

10% service charge will be added to the bill; all tips go to the staff.