Lobster Benedict 9.50 / 17.25

Avocado Benedict with spinach, hen's egg and harrisa hollandaise (V) 8.50 / 16.00

Smoked pig's cheek bacon Benedict 8.50/15.00

Grilled bacon chop
with smoked Londoner sausage, fried egg and chips
16.50

Buttermilk pancakes

with

cinnamon, raspberries and blueberries, yoghurt and pistachio crumb (V) 9.75 smoked streaky bacon and maple syrup 9.00

SIDES

Baked plum tomatoes 3.00/Bacon 3.00
Buttered spinach with smoked almond granola 4.25

MARKET MENU

Three courses for 30.00

STARTERS

Celeriac and chestnut soup, confit duck and truffle (V)

Lamb faggots with spiced harissa carrot and toasted almonds

Chorizo Scotch egg with piccalilli

Poached pear and red watercress salad with Oxford Blue and salted almonds (V)

MAINS

Hake with squid ink spelt risotto and parsley oil

Pork belly with mashed potato and Bramley apple sauce

Pheasant breast with sherry roast parsnips, chestnuts and honey

Robiola and radicchio tortellini with sage and smoked almonds (V)

PUDDINGS

Treacle tart with clementine yoghurt ice cream Chateau Briatte 2011, Sauternes, France (100ml) 18.00

Sticky date pudding with toffee sauce, almond brittle and clotted cream (V)

Pedro Ximenez, Lustau NV, San Emilio, Spain (100ml) 13.50

Spiced apple and pear crumble with almonds and English vanilla custard (V)

Royal Tokaji Aszu 5 Puttonyos 2013, Royal Tokaji, Hungary (100ml) 18.00

Cheese selection with Woodbridge pear chutney

Croft LBV 2010, Portugal (100ml) 8.00

CHEF'S SPECIAL Sussex beef Wellington with roast potatoes 34.50

STARTERS

Rock oysters with Scrubby Oak apple vinegar and shallots

6 Carlingford 18.50 / 12 Carlingford 36.00 6 Jersey 17.50 / 12 Jersey 34.00

Seared scallops with fennel, blueberries, lavender and smoked almonds 14.75 Wiltshire burrata with pickled wild mushrooms and autumn truffle (V) 11.25

MAINS

48-Day dry aged roast sirloin of beef with Yorkshire pudding, rosemary roasties and horseradish cream 35.00

Sussex Wagyu burger with chips and truffle mayonnaise 25.50

35 day dry aged rib-eye steak (300g) with chips 38.75

Hereford sirloin steak on the bone (400g) with chimichurri and chips 35.00

Wild boar parcels with Scottish girolles and truffle 23.50

Ultimate veggie beetroot burger with avocado, spiced carrot chutney and a pickled walnut mayonnaise 17.50 (V)

FOR TWO

Roasted East Anglian chateaubriand
with roast potatoes and Yorkshire pudding 75.00

DESSERT FOR TWO

Paxton and Whitfield cheese board with Woodbridge pear chutney 15.75

Barros Vintage 1995, Portugal (100ml) 16.00

Plum and ginger Eve's pudding
with brown sugar custard 12.50 (V)
Riesling Spatlese 2015, Mosel, Germany (100ml) 9.00

SALAD AND SIDE DISHES

Roasted heritage carrots with cumin and Bermondsey honey

5.25

Wood smoked Cheltenham beetroots with maple syrup 5.25

Steamed tenderstem broccoli

5.75

Creamed spinach with nutmeg

5.25

Grilled field mushrooms with garlic and parsley butter

4.75

Rosemary roasties

4.50

Mashed potato

4.00

Basket of chips / Berkswell cheese and truffle

3.75 / 5.25

Baby gem heart salad with house dressing

4.50

Nutbourne heritage tomatoes with scallions and basil 6.75

SAUCES

Bearnaise 2.00

Port and Stilton 2.00

Red wine 2.00

Bone marrow and shallots 2.00

Peppercorn 2.50

Chimichurri 2.50