



Our **new** executive chef John Dickson, presents this seasons a la carte menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.

PRIMI

Deep fried croustades of bocconcini mozzarella wrapped in crisp potato spaghetti served with a beetroot salsa coulis and a salad garnish

Cassoulet of steamed mussels (*out of the shell*) in white wine, fresh herbs and cream gratinee with a light herb crumb crust served with homemade grilled onion focaccia

Creamed Provolone parfait wrapped in aged Parma ham served with a ratatouille chutney, pickled walnuts and warm

SECONDI

Alfresco tricolore vegetarian lasagne made with courgette and basil, buffalo mozzarella, tomato ratatouille, ricotta and Provençale herb crust served with a mix side salad

Poached fillets of sole served with lobster collops, Jerusalem artichoke puree, braised baby fennel, diced truffle and lobster butter reduction accompanied with buttered black truffle potatoes

Slow Braised shank of British lamb served with a colcannon puree, Sussex honey glazed parsnips, braised red cabbage and rosemary tempura

DOLCI

Charlotte of English Russet apples served with a Braeburn apple compote scented with cinnamon and apple sorbet

Crème de menthe and chocolate panna cotta accompanied with a chocolate tuille biscuit

A selection of cheeses served with homemade chutney accompanied by cheese biscuits (*supplement £4.00*)

£30.00 per head 3 courses
All prices incur a 10% service charge