

Nibbles

Mixed olives in
garlic & herbs
(v/vg/gf) 4.5

Rosemary foccacia,
hummus & garlic oil
(for 2) (v/vg/gfo) 4

W

The Brasserie

DINNER SAMPLE MENU

Catch

of the day

Lemon sole (on the
bone) tenderstem
broccoli, lemon
shrimp butter & new
potatoes (gf) 26

Starters

Gambas crostini, chilli, garlic, cream, white wine & parsley (gfo) 13

Crispy sesame egg, miso hollandaise, ponzu spring onion (v) 9

Moules mariniere, garlic toasted sourdough (gfo) 12

Carrot bhajis, carrot puree, spiced lentils, pickled carrot (v/vg) 9

Mains

230g South Downs lamb rump, tenderstem broccoli, garlic mash,
chimichurri sauce (gf) 29

Pesto baked aubergine, crispy polenta, aubergine caponata, red
pepper sauce (v/vg/gf) 19

230g Fillet of beef (matured 28 days) french green beans, triple
cooked chips, peppercorn or bernaise sauce (gf) 32

Pan roasted chicken, confit potato chips, parsley mayo,
tenderstem broccoli, garlic butter 27

Desserts

Classic crème brulee, raspberry curd & shortbread (v/gfo) 9

Black forest tofu cheesecake, chocolate, cherry puree, chocolate soil,
vanilla ice cream, almond tuile (v/vg/gfo/nuts) 9

Warm ginger sponge, butterscotch & clotted cream (v) 8

Sussex cheeses w/ seasonal chutney & biscuits (v/gfo) 11

(v) vegetarian (vg) vegan (nuts) contains nuts (gf) gluten free (gfo) gluten free option (this dish can be adapted to gluten free)

A discretionary 12.5% service charge will be added to your bill.