

Starters

Creamed Celeriac Soup |

Apple, Croutons

Cisswood Smoked Fish Pressing |

Pea Purée, Potato, Chive

Sweet Potato Croquette |

Curried hummus, Carrot

Garlic & Herb Baked Chicken Breast |

Wild mushroom purée, baby leeks, red vein sorrel

Potted Ham Hock |

Chorizo, Sourdough, Pickles, Parsley

Crab Cakes |

Asian Slaw, Chilli, Rice Noodles

Mains

Oak Braised Pork Belly |

Handcross Black Pudding, Scallop, Apple

Lemon Gnocchi |

Pickled Walnut, Pine Nut, Red Onion, Roquette

Roasted Hogget Rump | *(Supplement £4.00)*

Dauphinoise, Celeriac, Shallot Marmelade, Red Carrot Jus

Seared Seabass |

Salted Crab Bon-Bon, Onion Caramel, Candied Sweetcorn

Loxwood Duckbreast | *(Supplement £3.50)*

Turnip and Cinnamon, Pear, Blackberry

Salted Cod Fillet |

Madras, Aubergine Jam, Crispy Bits

THE GARDEN RESTAURANT



2 courses | £20.00

3 courses | £25.00

Sides

French Fries + Garlic Mayo £4.00

Sweet Potato Fries £4.50

Green Salad + Sweet Lemon Dressing £4.00

Rocket & Tomato Salad + Balsamic Dressing £4.00

Sourdough & Butter £2.00

Nocellara Olives £2.50

Desserts

Roasted Pecan Tart |

Vanilla Ice Cream

Dark Chocolate Mousse |

Berry Compote, Meringue

Ice Cream & Sorbets |

Berry Compote, Granola

Vanilla Crème Brulée |

Shortbread, Raspberry Sorbet

Chocolate Fondant |

Banana Ice Cream, Milk Purée, Caramelised Chocolate

Sussex Cheeses | *(Supplement £2.50)*

Chutney, Crackers, Celery, Grapes

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