



Set Menu

2 Courses £23 | 3 Courses £26

Small Plates

Carrot, potato pakora, coriander chutney **VG**

Sussex smokies, oak-smoked haddock, leek, sourdough

Venison faggot, bordelaise sauce, celeriac crisp

Mains

Plaice, tenderstem broccoli, cider & crayfish butter sauce

Wild mallard, candy beetroot, celeriac, pistachio, rhubarb

Parsnip tarte tatin, walnut persillade **VG N**

Desserts

Coconut rice pudding, quince jam, pink praline **VG N GF**

Bramley apple charlotte, white chocolate custard

Cambridge burnt cream, Balmoral shortbread

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team