



## January Sale Menu

**2 Courses £18 | 3 Courses £22**

### 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, Aspall 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

An optional 10% service charge will be applied to your bill