

Menu

Wood-fired Flat Bread Sesame Brown Butter

Roasted Red Pepper & Paprika Hummus Sunflower Seeds, Tahini *gf**

Spiced Raw Beef Crispy Polenta, Sheep's Cheese *gf*

Spiced Calamari Fritti Preserved Lemon Aioli *gf*

Burrata Charred Squash, Aleppo, Smoked Walnuts

Flame Sea Bream Basil Yoghurt, Mango Dressing *gf*

Blackened Salmon Beetroot, Soy, Sesame *gf*

Sussex Lamb Kofta Charred Chilli Shatta, Garlic Yoghurt, Herb Salad *gf*

Smoked Miso Aubergine Crispy Onions, Sour Cream

Skillet-Baked Potatoes Wild Garlic Cream, Sheep's Cheese *gf*

Charred Purple Sprouting Broccoli Lemon Tahini Dressing *gf**

Desserts

Apple, Blackberry & Plum Pastilla

Cinnamon Sugar, Tahini & Vanilla Custard

Chocolate Nemesis

Ginger Honeycomb, Orange Labneh

Whole Wood-fired Baked Tunworth Cheese

Carrot & Blackberry Chutney, Croutons (*£8 Supplement, per dish*)

50 per person

*All dishes containing a * are Vegan | gf, gluten free*

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.