Set Menu

Enjoy our delicious seasonal set menu plus a 125ml glass of house wine or selected soft drink. Served 12.30pm-6.30pm from Monday to Thursday and 12.30pm-5pm on Fridays and Saturdays.

Two courses £15 | 3 courses £20

Starters

Textured mackerel paté, horseradish mousse, beetroot gel, toasts

Crispy kale stems, pomegranate, sweet chilli (VG)

Squid, lime, coriander crumb, chilli bok choi, gyoza dip

Sussex cured meats, marinated olives, artichoke purée, bread

Mains

Bronze buttermilk turkey escalope, panko crumb, bacon, sprouts, shallot, chestnut, red cabbage, cranberries, jus

Plaice fillets, minted peas, warm tartare sauce

Seabass fillet, fennel, cucumber, orange, coriander butter

Roasted cauliflower, young leeks, pickled mushroom, crispy taro root, smoked cheese sauce (VG)

Wagyu beef burger, home cured pastrami, Sussex Woodside Red cheese, rocket, tomato, garlic mayonnaise, fries

Puddings

Chocolate torte, caramel, pistachio, gelato

Brioche treacle tart, clotted cream, orange sauce

Two award-winning Sussex cheeses, quince, biscuits

Pineapple tatin, coconut sorbetto (VG)

(VG) Vegan

A discretionary 10% service charge will be added to your bill and shared between our team.

Cyan.