



## FESTIVE SET MENU

Enjoy our delicious festive menu plus a 125ml glass of house wine or selected soft drink.

**Served 12:30 - 18:00 Mon - Thurs  
and 12:30 - 17:00 Fri**

Two courses £25 | Three courses £30 | Four courses £35 | Five courses £40

### STARTERS

**Textured mackerel pâté | 415 kcal**

Horseradish mousse,  
beetroot gel, toasts

**Maple glazed pumpkin | 422 kcal**

Warm salad, squash, crispy halloumi,  
pickled radish, red onion, chestnut (V)

**Crispy kale stems | 254 kcal**

Pomegranate,  
sweet chilli (VG)

**Smoked salmon | 422 kcal**

Lemon & dill parfait, pickled  
cucumber, rye toasts

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### MAINS

**Turkey | 729 kcal**

Panko crumbed escalope, glazed winter  
vegetables, Parisian potatoes,  
chestnuts, pancetta, braised red  
cabbage, red currant jus

**Belly of Pork | 904 kcal**

Apple purée, creamed cabbage, potato  
terrine, honey roast parsnips

**Risotto | 512 kcal**

Wild mushrooms, leeks, salsify, crispy  
artichoke, grated truffle, vegan  
cheese (VG)

**Hake | 694 kcal**

Cauliflower purée, chorizo, roasted  
butternut, Brussel tops, tarragon oil,  
fish cream

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### PUDDINGS

**Pineapple tatin | 447 kcal**

Coconut sorbetto (VG)

**Brûlée | 428 kcal**

Orange & Cointreau crème brûlée,  
macaron, sugared zest (V)

**Chocolate caramel delice | 434 kcal**

Peanut butter gelato, caramelised  
banana, sweet & salty peanuts

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### CHEESE

**Two award winning  
Sussex cheeses | 534 kcal**

Chutney, biscuits

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### COFFEE

Coffee, mini mince pies

If you require allergen information or have any questions about allergens, please ask your server.  
(V) VEGETARIAN (VG) VEGAN

A discretionary 12.5% service charge will be added to your bill, this is shared between our team. Adults need around 2000 kcal a day.