

2 Courses £19.99

3 Courses £24.99 *

*Excluding discretionary 10% Service Charge



New Year's Eve Set Menu

LIVE MUSIC
9pm - 1am

Starter

Soup (V)

Butternut Squash Soup with Relish, Toasted Pumpkin Seeds, Goats Curd and Selection of Bread

King Prawn Tian

King Prawn, Whipped Avocado, Traditional Cocktail Sauce and Melba Toast

Tart (V)

Wild Mushroom Tart with Walnut and Celery Heart Salad, Deep Fried Goats Cheese and Balsamic Olive Dressing

Chicken Liver

Pan Fried Liver with Toasted Sour Dough Bread, Wild Mushroom and Fine Herbs

Main Course

Beef Wellington

Wilted Spinach, Wild Mushroom Duxelle, Potato & Celeriac Gratin and Madeira Jus

Hake

Herb Roasted Hake Fillet, Chorizo, Leak & Potato Broth, and Sea Herbs

Pork Tenderloin

Pan-Fried with Apple Mash, Pork Faggot, Crackling and Cider Jus

Pithivier (V)

Celeriac, Caramelised White Onion Cheddar Cheese and Whipped Truffle Celeriac

Dessert

Chocolate Fondant

With Clotted Cream and Ice-cream

Caramel Custard

With Shortcrust Biscuit and Mixed Berry Compote

Vanilla Cheesecake

With Blood Orange and Mango Coulis

Selection of British and English Cheese Crackers, Grapes, Celery and Quince Jelly

All our food is homemade in our own kitchen, using local Sussex produce whenever possible

All weights are approximate when uncooked. Our steak & burgers are cooked well-done unless otherwise requested

Consuming undercooked burgers may increase the risk of foodborne illnesses, particularly for those who are very young, elderly, pregnant or suffering from illness.

ALLERGIES Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all of the ingredients. If you have a food allergen or intolerance, please speak to a member of staff about your requirements

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