

Dinner

Starters

Spiced Sweet Potato Soup ~ £9

*Finished with Fresh Lime & Coconut milk – **vegan***

Smoked Haddock Risotto ~ £12

Softly cooked Hen's Egg, Home-cured Gravadlax

Slow-braised Pork Cheek with Pumpkin Purée ~ £14

Morcilla and Air-dried Coppa

Slow-braised Duck fried in Panko & Sesame Seed ~ £12

Cucumber & Spring Onion Salad, warm Plum & Hoisin Sauce

Sautéed Gnocchi with Toasted Hazelnuts ~ £10

*Pumpkin Purée, Parmesan, Watercress, Fresh Truffle – **vegetarian***

Pan-roasted Scallops with Thai Pork in Palm Sugar Caramel ~ £14

Asian Salad, Sweet & Sour Nahm Jim Dressing

Mains

Cannon of Lamb on Slow-braised Lamb Shoulder with Haggis Bonbon ~ £36

Pommes Boulangère, Tenderstem, Celeriac Purée, Jus

Pan-roasted Halibut with King Prawn, Champagne & Caviar Velouté ~ £36

Smoked Haddock Croquettes, Wilted Spinach

Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry ~ £22

*Fragrant Jasmine Rice, Tenderstem, Crisp-fried Shallots – **vegan***

Sautéed Hen of the Woods on Jerusalem Artichoke Terrine ~ £26

*Spinach, Creamed Celeriac, Winter Truffle – **vegetarian***

Pan-roasted Loin of Venison and slow cooked Shoulder ~ £32

Creamed Potato, Hispi Cabbage, Roasted Beetroot, Red Wine Sauce

Pan-fried Medallions of Sussex Beef with Madeira Jus ~ £34

*Gratin Dauphinoise, Wilted Spinach, Wild Mushrooms – **gf***

Classics & Sides overleaf...

10% discretionary service is added to your bill and received with thanks.
We rely upon you, to let us know about allergies or dietary requirements.

Classics

Available for £24

Sautéed Calves Liver, Smoked Streaky Bacon and Caramelised Onion Jus

Creamed Potatoes, Braised Red Cabbage – gf

Deep-fried Cod in ‘Langham Best’ Batter with Hand-cut Skin-on Chips

Crushed Peas, Tartare Sauce, Lemon

Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice

Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato– nuts

Sides - £5

SODT Bakery Rye & Corn Breads

Tomato and Red Onion Salad

Steamed Green Vegetables

Hand-cut Chips or French Fries

Truffle & Parmesan Fries

Mixed Olives, Garlic & Oregano

Dessert - £9

Warm Pear & Almond Frangipane Tart

Crème Anglaise, Pistachio Ice Cream - nuts

Dark Chocolate Fondant with Vanilla Cream

Chocolate Caramel, Milk Chocolate Praline Crémeux - nuts

Vanilla Panna Cotta with Port Jelly

Spiced Poached Figs & Plum, Yoghurt Sorbet – gf

Bramley Apple & Blackberry Crumble

Jude’s Vanilla Ice Cream – vegan, gf

Affogato – vegan, gf

Jude’s Vanilla Ice Cream with a hit of ‘Love Hurts’ Espresso - vegan, gf

...add Baileys, Disaronno, or Frangelico Liqueur for £3.50

A Play on Cheese

Two Mini Cheese Scones, Stilton Butter, Vacherin Mont d’Or, Homemade Chutney

Coffee & Tea from £3.50

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