



## **Feast menu**

*Host your own dinner party in 1 of our private rooms  
All guests eat the same dish  
All served on big boards, bowls and platters in the middle of the table  
For 10 people or more  
5 days' notice required*

### **Canapés**

**£2 each**

Salmon tataki, cucumber, wasabi, sesame seeds  
Fresh crayfish, chilli and avocado mousse  
Smoked mackerel and harissa pâté on coriander flat bread  
Smoked salmon on brown bread, lemon  
Rare beef on potato rosti, parmesan, garlic and anchovy dressing  
Smoked duck, dark chocolate, roasted baby beetroot, brioche croute  
Pork, crackling and cider apple sauce  
Honey mustard sausages  
Whipped English goats cheese, poached pear, honey and dukkah (v)  
Vietnamese rice paper rolls, ginger glaze (v)  
Sundried tomato and parmesan arancini (v)

### **Starters**

#### **Mezze**

Roasted pepper homous, feta and blackened chili dip, tzatziki, baba ganoush, rosemary & lemon olives, toasted ciabatta  
£9

#### **English charcuterie**

Oxsprings air dried prosciutto, Suffolk rosemary salami and chorizo, 36 month aged Cornish coppa, pimento and cheese dip, green kraut relish, toasted ciabatta  
£11

#### **Fruits de mer**

Cornish rock oysters, mussels, king prawns, diver scallops, Palourde clams, dressed crab  
£14 (lobster supplement £9)



## **Mains**

### **Bouillabaisse**

mussels, prawns, red mullet, monkfish  
saffron rouille, fries  
£23

### **Fruits de mer**

Cornish rock oysters, mussels, king prawns, diver scallops, Palourde clams, dressed crab  
£25 (*lobster supplement £18*)

### **Mixed paella**

chicken, chorizo, clams and prawns, mixed leaf salad  
£23

### **Whole roast halibut**

fennel, plum tomato, olives and pistachio nuts  
new potatoes, lemon saffron cream  
£25

### **Whole roast suckling pig**

crispy potato and squash parmentier, tenderstem broccoli, cider & Bramley apple sauce  
£28

### **Côte de boeuf**

watercress, fries, béarnaise  
£27

### **Whole roasted flank of Sussex Cross beef**

stuffed with spinach, Taleggio and roast peppers  
new potatoes, rocket and parmesan salad  
£22

### **Whole tapenade stuffed leg of lamb**

boulangère potatoes, green beans, tzatziki  
£23



### **Puddings**

Bramley apple and cinnamon crumble, vanilla custard

Eton Mess with raspberries, lemon grass and passion fruit

Rich chocolate tart, berry coulis, Chantilly cream

Mixed fruit "tipsy" trifle

Profiteroles, white chocolate mousse, chocolate sauce

Tarte tatin, clotted cream

Vanilla and lime bavois, strawberries, shortbread

Selection of artisan cheeses, pear jelly, crackers (*£3 supplement*)

£7