

# STARTERS

## **Pressing of Rabbit**

*Pineapple and Macadamia Nuts*

## **Ballontine of Mackerel**

*Pickled Pear, Sage and Mustard*

## **Jerusalem Artichoke Soup**

*Pan Seared Cep and Truffle Oil*

## **Braised Cheek and Belly of Sussex White Pork**

*Forced Rhubarb and Chicory*

## **64 Degree Hen's Egg**

*Celeriac, Chestnut and Hay*

# MAIN COURSES

## **Tasting of Limousin Beef**

*Fillet, Cheek and Smoked Brisket*

## **Roasted Breast of Wild Duck**

*Carrot and Clementine*

## **Loin of Venison Topped with a Thyme and Cognac Mousseline**

*Calvo Nero, Swede and Beetroot*

## **Seared Fillet of Seabass**

*Pickled Cabbage and Bacon Dashi*

## **Tart Tatin of Butternut Squash**

*Mango and Chilli Salsa*

# DESSERTS

## **Dark Chocolate and Pistachio**

*Torte, Sorbet and Jelly*

*Recommended Wine: Elysium Black Muscat USA 75ml £6.95*

## **Muscovado Savarin**

*Coffee, Mango and Passion Fruit*

*Recommended Wine: Tia Maria, Illva Saronno, 50ml £7.50*

## **Seville Orange and Chocolate**

*Pumpkin Ice Cream*

*Recommended Wine: Recioto di Soave Le Sponde, Italy 75ml £9.95*

## **Tonka Bean Soufflé**

*Apple and Almond*

*Recommended Liqueur: Chateau la Chartreuse, Sauternes, France, 75ml £8.50*

## **Vanilla Crème Brûlée**

*Homemade Shortbread*

*Recommended Wine: Muscat Beaumes de Venise Tradition, France 75ml £7.50*

## **Artisan Cheeses (£2.50 Supplement)**

*Apple Cheese Chutney, Pickled Walnut Bread*

*Recommended Wine: Ramos Pinto Reserve Collector Port, Portugal, 75ml £7.50*

## **A LA CARTE**

**3 COURSES**

**FORTY FIVE POUNDS**

**COFFEE AND PETIT FOURS**

**FOUR POUNDS FIFTY PENCE**

*A suggested Service charge of 12.5% is added to bills; however payment of this service is entirely at the discretion of our customers*

# VEGETARIAN

## STARTERS

### **Langshott Manor Salad**

*Aged Balsamic*

### **Jerusalem Artichoke Soup**

*Roast Cep*

### **64 Degrees Hen's Egg**

*Celeriac, Chestnut and Hay*

## MAIN COURSE

### **Tagliatelle of Wild Mushrooms**

*Truffle Butter Sauce*

### **Tart Tatin of Butternut Squash**

*Mango and Chilli*

### **Sprouting Broccoli**

*Bulgar Wheat, Almonds and Chive*

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