

This year's menu, created with Head Winemaker Simon Roberts, highlights the art of wine and food pairing. See suggested pairings under each dish.

FISH

West Country Monk "fish & chips" <i>Breaded monkfish tail, straw fries, fennel mayonnaise</i> <i>Pair with Blanc de Blancs 2019 / Still Chardonnay</i>	13
Butter poached English lobster salad, herring 'caviar' <i>Avocado puree, vanilla, Chardonnay & saffron sauce</i> <i>Pair with Blanc de Blancs 2019 / Still Chardonnay</i>	18.5
Fresh Scottish scallop ceviche <i>chilli, lime & coriander, spiced paprika tortilla chips</i> <i>Pair with Bloomsbury NV</i>	13.5

MEAT

Free range chicken, leek & green peppercorn terrine <i>Sweet tomato jam, black olive Sussex focaccia crostini</i> <i>Pair with Blanc de Noirs 2016 / Rosé de Noirs 2020 / Fitzrovia NV</i>	12
Slow cooked pulled ham hock <i>Deep fried Mac's Farm egg, hot honey mustard</i> <i>Pair with Blanc de Noirs 2016 / Blanc de Blancs Magnum 2010</i>	11
Confit Sussex lamb breast <i>Mint jelly glaze, sugar snap peas, cashew cream</i> <i>Pair with Blanc de Noirs 2016 / Sparkling Red Reserve</i>	14.25

VEGETABLES

Fresh vegetable nori rolls (ve) <i>Summer vegetables, avocado, mango, rice noodles, black sesame, ginger & pickled chilli with peanut dipping sauce</i> <i>Pair with Cavendish NV</i>	12
Whole oven baked Cricket St Thomas Camembert (v) <i>Grilled peaches, honey & thyme, Sussex sourdough toast</i> <i>Pair with Still Rosé / Sparkling Red Reserve / Still Chardonnay</i>	16.5
Roasted cauliflower (ve) <i>Caramelised cauliflower purée, pickled raisins, dukkha</i> <i>Pair with Single Vineyard Oak Reserve</i>	11.75

BITES

Mixed selection of bread, South Downs salted butter, rapeseed oil, Ditchling Verjuice (veo)	5
Salt & pepper cashews (ve)	4
Sicilian Nocerella olives (ve)	5

OYSTERS

FRESH ROCK OYSTERS	4/20/38
Single / 6 / Dozen	
Served with shallot vinaigrette	
<i>Pair with Blanc de Blancs 2019 / Bloomsbury NV / Still Chardonnay</i>	

ON THE SIDE

Crispy smashed Jersey Royals, lemon & rosemary oil (ve)	6
Maple roasted heritage carrots, herby whipped Sussex "feta" (veo)	6
Sussex Charmer & celeriac gratin, Truffle Hunter dust (v)	6
Blood orange, asparagus, watercress, fennel & mint salad (ve)	6

BOARDS

CHARCUTERIE 17

A selection of Beal's Farm charcuterie, cornichons, sourdough

SUSSEX CHEESE

A selection of local cheeses, cornichons, chutney, crackers (v)

Cheese for one	13
Cheese for two	18

THE BEST OF BOTH 30

A mix of charcuterie and Sussex cheeses, crackers, sourdough

(v) Vegetarian (ve) Vegan (veo) Vegan Option on request | **Detailed allergen information available from staff**

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