

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" 13
Breaded monkfish tail, straw fries, fennel mayonnaise
Pair with Blanc de Blancs 2020 / Still Chardonnay

Hand-picked Dorset crab salad, herring 'caviar' 16.5
Avocado purée, vanilla, Chardonnay & saffron sauce
Pair with Blanc de Blancs 2020 / Still Chardonnay

Fresh Scottish scallop ceviche 13.5
Chilli, lime & coriander, spiced paprika tortilla chips
Pair with Bloomsbury NV

MEAT

Free range chicken, leek & green peppercorn terrine 12
Sweet tomato jam, black olive Sussex focaccia crostini
Pair with Rosé de Noirs 2020 / Fitzrovia NV

Slow cooked pulled ham hock 11
Deep fried Mac's Farm egg, hot honey mustard
Pair with Blanc de Noirs 2016 / Blanc de Blancs
Magnum 2010

Bavette steak 14.5
Crispy cavolo nero, brown sugar, garlic & chilli butter
Pair with Sparkling Red Reserve

VEGETABLES

Crispy miso broccoli (ve) 12
Miso, soy mayonnaise, pickled chilli, sesame seeds, sesame oil
Pair with Cavendish/ Blanc de Noirs 2016

Whole oven baked Cricket St Thomas Camembert (v) 16.5
Grilled peaches, honey & thyme, Sussex sourdough toast
Pair with Still Rosé / Sparkling Red Reserve / Still Chardonnay

Roasted cauliflower (ve) 11.75
Caramelised cauliflower purée, pickled raisins, dukkha
Pair with Single Vineyard Oak Reserve

BITES

Mixed selection of bread, South Downs salted butter, rapeseed oil, Ditchling Verjuice (veo) 5

Salt & pepper peanuts & cashews (ve) 4

Sicilian Nocerella olives (ve) 5

OYSTERS

FRESH ROCK OYSTERS 4/20/38
Single / 6 / Dozen
Served with shallot vinaigrette
Pair with Blanc de Blancs 2020 / Bloomsbury NV / Still Chardonnay

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, potato gratin, Truffle Hunter dust (v) 6

Heritage tomatoes, basil, garlic sourdough croutons, Ditchling Verjuice vinaigrette (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**

OurView price 10% off as listed | **Please be advised we are a cashless restaurant**

It is advised you pre book a taxi if necessary, Station Taxis 01444 410410

VAT included | A discretionary 12.5% service charge is added to all bills |

A discretionary £1 donation for Prept charity is added to bills