



Come celebrate with us, group menus are available for 10 guests or more. Menus are based on everyone sharing, dishes will be tailored to the size of each group and their dietary requirements. See below for the **sample** menus.

GROUP MENU

Open For Celebration £30 pp

Sussex Best sourdough, black olive focaccia,
South Downs salted butter, olive oil, Ditchling verjuice (veo)
Sicilian Nocellara olives (ve)
Salt & pepper cashews (ve)

Local Sussex Cheese board, crackers, cornichons, chutney (v)
Charcuterie board from Beal's Farm Sussex

Celebrate In Style £40 pp

1 x Bite, 3 x Small Plates, 2 x Sides

Sussex Best sourdough, black olive focaccia,
South Downs salted butter, olive oil, Ditchling Verjuice (veo)

Free range chicken, leek & green peppercorn terrine, sweet tomato jam, black olive
Sussex focaccia crostini

Cod 'Fish & Chips', breaded cod, straw fries, fennel mayonnaise

Roasted cauliflower, caramelised cauliflower purée, pickled raisins, dukkha (ve)

Crispy Jersey Royals, lemon & rosemary oil (ve)
Heritage tomato salad, local sourdough garlic croutons, basil, Ditchling verjuice
vinaigrette (ve)

Life Is For Celebrating £50 pp

1 x Bite, 4 x Small Plates, 2 x Sides, 1 x Dessert

Sussex Best sourdough, black olive focaccia,
South Downs salted butter, olive oil, Ditchling Verjuice (veo)

Free range chicken, leek & green peppercorn terrine, sweet tomato jam, black olive
Sussex focaccia crostini

Monk 'Fish & Chips', breaded monkfish tail, straw fries, fennel mayonnaise

Roasted cauliflower, caramelised cauliflower purée, pickled raisins, dukkha (ve)

Crispy miso broccoli, miso soy mayonnaise, pickled chilli, toasted sesame seeds (ve)

Crispy Jersey Royals, lemon & rosemary oil (ve)
Heritage tomato salad, local sourdough garlic croutons, basil, Ditchling verjuice
vinaigrette (ve)

Dark chocolate & raspberry brownie, raspberry compote (ve)



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VEGETARIAN/VEGAN GROUP MENU

Open For Celebration £30 pp

Sussex Best sourdough, black olive focaccia,
olive oil, Ditchling verjuice
Sicilian Nocellara olives
Salt & pepper cashews

Marinated pesto grilled vegetables, sun blush tomatoes, grilled artichokes, stuffed vine leaves, 'Greek style' salad with Bute Island 'Sheese'

Celebrate In Style £40 pp

1 x Bite, 3 x Small Plates, 2 x Sides

Sussex Best sourdough, black olive focaccia,
olive oil, Ditchling Verjuice

Crispy miso broccoli, miso soy mayonnaise, pickled chilli, toasted sesame seeds

Oven baked Nutbourne tomatoes, burrata, gremolata, panisse croutons

Roasted cauliflower, caramelised cauliflower purée, pickled raisins, dukkha

Maple roasted carrots, whipped Greek style Bute Island 'Sheese'
Crispy smashed Jersey Royals, lemon & rosemary oil

Life Is For Celebrating £50 pp

1 x Bite, 4 x Small Plates, 2 x Sides, 1 x Dessert

Sussex Best sourdough, black olive focaccia,
Olive oil, Ditchling Verjuice

Crispy miso broccoli, miso soy mayonnaise, pickled chilli, toasted sesame seeds

Oven baked Nutbourne tomatoes, burrata, gremolata, panisse croutons

Roasted cauliflower, caramelised cauliflower purée, pickled raisins, dukkha

Harissa spiced aubergine

Maple roasted carrots, whipped Greek style Bute Island 'Sheese'
Crispy smashed Jersey Royals, lemon & rosemary oil

Dark chocolate & raspberry brownie, raspberry compote

Detailed allergen information available from staff – please ask

All dishes are suitable for a vegan diet

Prices include VAT

A Discretionary 12.5% service charge will be added to all bills.