

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

BITES

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

OYSTERS**FRESH ROCK OYSTERS**

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

Salt & pepper squid Breaded squid, fennel mayonnaise, lemon Pair with Blanc de Blancs 2020 / Still Chardonnay	12
Hand-picked Dorset crab salad, herring 'caviar' Avocado purée, vanilla, Chardonnay & saffron sauce Pair with Blanc de Blancs 2020 / Still Chardonnay	16.5

ON THE SIDE

Crispy smashed potatoes, lemon & rosemary oil (ve)	6
Sussex Charmer & celeriac, potato gratin, Truffle Hunter dust (v)	6
Heritage tomatoes, basil, garlic sourdough croutons, Ditchling Verjuice vinaigrette (ve)	6

MEAT

Free range chicken, leek & green peppercorn terrine Sweet tomato jam, black olive Sussex focaccia crostini Pair with Rosé de Noirs 2020 / Fitzrovia NV	12
Slow cooked pulled ham hock Deep fried Mac's Farm egg, hot honey Pair with Blanc de Noirs 2016 / Blanc de Blancs Magnum 2010	11
Bavette steak Crispy cavolo nero, brown sugar, garlic & chilli butter Pair with Sparkling Red Reserve	14.5

VEGETABLES

Crispy miso broccoli (ve) Miso, soy mayonnaise, pickled chilli, sesame seeds, sesame oil Pair with Cavendish/ Blanc de Noirs 2016	12
Whole oven baked Cricket St Thomas Camembert (v) Grilled peaches, honey & thyme, Sussex sourdough toast Pair with Still Rosé / Sparkling Red Reserve / Still Chardonnay	16.5
Roasted cauliflower (ve) Caramelised cauliflower purée, pickled raisins, dukkha Pair with Single Vineyard Oak Reserve	11.75

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