

*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"<br><i>Breaded monkfish tail, straw fries, fennel mayonnaise</i><br><i>Pair with Blanc de Blancs 2020 / Still Chardonnay</i>                 | 13   |
| Hand-picked Dorset crab salad, herring 'caviar'<br><i>Avocado purée, vanilla, Chardonnay &amp; saffron sauce</i><br><i>Pair with Blanc de Blancs 2020 / Still Chardonnay</i> | 16.5 |
| Fresh Scottish scallop ceviche<br><i>Chilli, lime &amp; coriander, spiced paprika tortilla chips</i><br><i>Pair with Bloomsbury NV</i>                                       | 13.5 |

## MEAT

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

## VEGETABLES

|   |       |
|---|-------|
| Crispy miso broccoli (ve)<br><i>Miso, soy mayonnaise, pickled chilli, sesame seeds, sesame oil</i><br><i>Pair with Cavendish/ Blanc de Noirs 2016</i>   | 12    |
| Whole oven baked Cricket St Thomas Camembert (v)<br><i>Grilled peaches, honey &amp; thyme, Sussex sourdough toast</i><br><i>Pair with Still Rosé / Sparkling Red Reserve / Still Chardonnay</i> | 16.5  |
| Roasted cauliflower (ve)<br><i>Caramelised cauliflower purée, pickled raisins, dukkha</i><br><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 peanuts & cashews (ve)  | 4 |
| Sicilian Nocerella olives (ve)  | 5 |

## OYSTERS

|  |         |
|--|---------|
| <b>FRESH ROCK OYSTERS</b>  | 4/20/38 |
| Single / 6 / Dozen   |         |
| Served with shallot vinaigrette  |         |
| <i>Pair with Blanc de Blancs 2020 / 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, 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**