



STARTERS

Cured Scottish Salmon

Beetroot & horseradish

Seared Scallops

Pork belly & parsnip purée
(£5 supp)

Smoked Haddock Risotto

Jerusalem artichoke, quail eggs & chives

Sussex Woodland Pigeon Breast

Red onion tart, cauliflower
(£3 Supplement)

Guinea Fowl Terrine

Shiitake mushrooms, carrot & leek

Parma Ham

Black pudding, vegetable slaw & pecan nuts

Stilton & Celeriac Salad (v)

Grapes & Walnuts

Parsnip Soup (v)

Duo of Apple



MAINS

Breast & Leg of Gressingham Duck

Braised red cabbage, confit potato,
pickled apple

Saddle of Venison

Buttered Savoy cabbage, roasted parsnip, cranberry
(£7 supp)

Pork Loin

Mustard mash, chestnut mushrooms, sprout leaves

Shoulder & Loin of Lamb

Pearl barley risotto, buttered kale
(£5 supp)

Skate Wing

Crayfish, capers, pickled purple carrots

Sea Bass

Romanesco, herb gnocchi,
chestnuts
(£5 supp)

Wild Mushroom Tortellini (v)

Cep sauce, mustard cress

Red Onion Tart (v)

Cauliflower, goats cheese, smoked almonds



SUSSEX BEEF

All our beef is locally reared & supplied by Hutchins butcher in Partridge Green

Steaks are served with garlic & herb buttered field mushroom, vine tomatoes, watercress, & a choice of a sauce and a side dish per person

Chateaubriand

(For two, £12 supplement per person)

8oz Fillet

(£12 supplement)

8oz Sirloin

(£10 supplement)

SAUCE

Béarnaise
Peppercorn
Red wine
(All at £2)

Sides

South Lodge chips
Shallot & garlic green beans
Braised red cabbage
Buttered mashed potato
Swede & carrot mash

(All at £4)



DESSERTS

Baileys Parfait

Amaretti Crème

Crème Caramel

Baklava, Pistachio Ice Cream
(£2 supplement)

Chocolate Espresso Mousse

Chocolate Sauce, Vanilla Parfait
(£2 supplement)

Sticky Toffee Pudding

Ginger Bread Ice Cream

Pear Trio

Pear Delice, Baby Poached Pear,
Pear & Star Anise Sorbet

Cranberry Cake

Orange Pannacotta,
Cranberry & Orange Salad

Apple Tart

Caramel Mousse

Local & Continental Cheese Board

(£2 supplement)

£30 2 Courses

£35 3 Courses



CHEESE

Fourme D'Ambert - One of France's oldest cheeses made from pasteurised cow's milk.
Fourme d'ambert is a supple and dense blue cheese with a slightly nutty flavour.

St Maure - A French goat's milk cheese rolled in black wood ash that develops a blotchy, blue grey rind with age. St Maure is recognized for its long straw running through the middle.

Camembert - Was reputedly first made in 1791 by Marie Harel, a farmer from Normandy.
Camembert is a soft cow's milk cheese.

Pave Correzien - Has a firm, smooth texture a strong smell with a penetrating bouquet and a spicy tang. It is milky, mellow, nutty with a fruity flavour, made from unpasteurised cow's milk.

Wyfe of Bath - Made from pasteurised organic cow's milk; it is a delicate cheese with a firm smooth texture. It has a rich, fruity, grassy and nutty flavour.

Lincolnshire Poacher - It is a smooth yellow cheese from unpasteurised cow's milk with a full nutty flavour and earthy over tones. This is a firm, hard cheese.

Grosmont - Pasteurised cow's milk cheese with a rind washed in cider. The cider used to wash the cheese has been aged in whisky barrels. The cheese is smooth and creamy with a woody and fruity flavour

Isle Avaton – This superb pungent English pasteurised cheese from James Aldridge's farm in Godstone Surrey, is made using traditional French washing methods to create a strong, smelly, creamy cheese with a vibrant orange exterior and a flavour reminiscent of smoked bacon!

Duddleswell- Is a full fat, hard cheese made from pasteurised sheep's milk. It has a smooth texture & nutty flavour. This local cheese is produced at the Sussex High Weald Dairy in East Sussex.

Cherrywood – Made by Westcombe dairy using unpasteurised cows milk, this hard cheese is then smoked over pure oaks

St Endellion - Made with milk and Cornish double cream which creates a rich creamy soft cheese with a slightly tangy finish. Pasteurised

Golden cross - Is a St. Maure style cheese and is made daily from their own herd of goats.
Made in Sussex using unpasteurised milk

Please choose six of the above cheeses per portion £12