If you have any specific dietary requirements, please let us know.

## A La Carte

Maine

## Warm Sussex focaccia. 5 aged balsamic & olive oil (v, vg) Sicilian Castelvetrano olives (vg, gf) Pistachio hummus 5 Lebanese flat bread (v, vg) Teriyaki beef tortilla 5 peach & sweet chilli jam, black garlic mayonnaise (df) Lamb kofta 5 mint yoghurt, pomegranate & cashews Whipped goats' curd mousse 5 fresh radish Smoked cheddar 'mac 'n' cheese bites 5 bacon jam **Grilled English asparagus** 6 black garlic mayonnaise, parmesan Sides 5 **Prosciutto** 6 Fries. cornichon Truffle and parmesan fries, Tuna carpaccio Duck fat new potatoes, 8 Purple sprouting broccoli wasabi mayonnaise, pickled ginger (gf)

12

Mains	
White Hart ploughman's	14
a choice of Sussex Charmer, Sussex Brie or Kingcott Blue (v)	
Homestead Cumberland sausages	16
creamed potato, cavolo nero, shallot & peppercorn gravy	
Black garlic risotto	20
asparagus, spring onions, wild garlic oil (v, gf)	
Pan fried sea bass	20
saffron & potato sauce, dill oil, samphire & roasted endive (gf option)	
Homestead Farm beef chilli	20
basmati rice, garlic & coriander flat bread	
Roasted guinea fowl	20
grilled asparagus, gnocchi, wild mushroom sauce (gf option)	
Roasted cod	23
green pea sauce, vegetable & squid fritter, smoked pimento oil (gf option)	
Roasted Homestead lamb rump	28
tartlet of courgette, red onion, ricotta, piquante peppers, salsa verde	
Grilled Homestead Farm rump steak	28
fries, peppercorn sauce (gf option)	



salsa verde, soused peaches, toasted almonds (v)

**Small Plates** 

Burrata

We are very proud that we are a "farm to table" restaurant. Our farm, Homestead Farm supplies the restaurant with

our very ownpork and pasture-fed beef and lamb.

**Discretionary Water Donation** 

We are supporting a local charity Let Them Shine. The charity runs a school in Tanzania for children all through school age.













