

FOOD MENU

Bar Nibbles and tapas plates

Warm Sussex focaccia, aged balsamic & olive oil (V, VG)	4
Sicilian Castelvetrano olives (VG, GF)	5
Wild garlic & chilli hummus, Lebanese flat bread (V, VG)	5
Thai Homestead pork samosas, lime mayonnaise	5
Baked camembert, truffle honey, Sussex focaccia (V)	12

Starters

Leek & potato, wild garlic soup, parmesan croutons	8
Ham & chicken terrine, beetroot & wholegrain mustard salad, toasted focaccia (GF option)	9
Salmon gravlax, wasabi mayonnaise, apple & lime dressing (GF)	9
Crispy duck arancini, hoi sin sauce, cucumber, spring onion salad, sesame seeds	10
Tartlet of Jerusalem artichoke, Kingcott blue cheese, onion jam, land cress salad (V)	10

Mains

White Hart ploughman's - with a choice of Sussex Charmer, Sussex Brie or Kingcott Blue (V)	14
Homestead Cumberland sausages, creamed potato, cavolo nero, shallot & peppercorn gravy	16
Truffle & wild mushroom risotto, truffle & parsley oil (V, GF)	19
Grilled hot smoked salmon, grilled baby gem, lobster butter and saffron creamed artichoke (GF)	21
Grilled Homestead Farm collar of pork, wild garlic hummus, stir fried purple sprouting broccoli, toasted walnuts, blood orange sauce (GF)	22
Roasted cod, green pea sauce, vegetable & squid fritter, smoked pimento oil (GF option)	23
Roasted duck breast, soy & honey glazed sesame carrots, shiitake & bean sprout spring roll	25
Grilled Homestead Farm sirloin steak, fries, peppercorn sauce (GF option)	28

Sides

Fries, Truffle and parmesan fries, Buttered kale, Duck fat new potatoes, purple sprouting broccoli	5
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Whats On

April



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

A 10% discretionary service charge is added to your bill.

This is paid directly to all the staff. If you would like to remove it please ask our team members.