

New years Eve Menu

Tuesday 31st December

2 courses £35 3 for £45

Starter Sip

Nyetimber Classic Cuvée Glass £13 bottle £75

Nibbles

Marinated olives vegf 4.5 Crabtree bread with Sussex butter vegf 4

Starters

Fresh oyster, *jalapeno and coriander dressing gf*

Braised beef cheek croquette, *truffle mayonnaise, pickled cucumber gf*

Pesto arancino, *whipped sundried tomato vegan feta vegf*

South coast mussels, *garlic and parsley, toasted focaccia gfo*

Mains

Wild mushroom potato gnocchi, *truffle and chive vegf*

225g salt aged fillet steak, *roast tomato, peppercorn sauce, triple cooked chips gfo*

Whole roast plaice, *prawn and caper butter sauce, buttered new potatoes gf*

Braised lamb shoulder pie, *pomme purée, cabbage, glazed carrots*

Desserts

Crabtree sticky toffee pudding, *vanilla ice cream v*

Warm chocolate tart, *vanilla crème fraiche v*

Vanilla pannacotta, *poached apple and ginger crumble gf*

For two to share

Sussex Cheese board £10

Burwash rose, Sussex Charmer, Brighton Blue, potato and seed crackers, figs