



## NIBBLES

Smoked Almonds (N)	£4.25	Padron Peppers(SY)	£8.25
Saucisson (G,D)	£6.95	Nocarella Olives	£4.25
		Journeys Bread Basket (G,D)	£4.50

## SHARING BOARDS

Honey and Truffle Baked Camembert, Fresh Bread (G,D)	£18.50
Antipasto Board-Selection of 2 Homemade dips, Nocarella Olives, Padron Peppers, Artichokes Hearts, Sun Dried Tomatoes, Homemade Focaccia (G,S,Ss,SY)	£17.95
Journeys Sea Board - In House Cured Chalk stream Trout, Smoked Mackerel Rillettes Chili And Garlic Tiger Prawns (shells on) (G,CR,F,D,SY)	£24.99

## SMALL PLATES

Pan Seared Scottish Scallops, Roasted And Diced Chorizo, Signature Tomato and Chilli Jam (Mo,S,SY)	£13.50
Slow Cooked Crispy Pork Belly, Fresh Apple And Fennel Salad, Wholegrain Dijonnaise Sherry Vinegar Caramel(Sy,S,M,E)	£12.75
Hand Picked And Dressed Fresh Devon Crab, Homemade Cucumber Jelly, Mango Salsa, Journeys Melba Toasts(Cr,G)	£14.25
Homemade Langoustine Agnolotti, Pan Fried Tiger Prawns, Lemon And Parsley Beurre Noisette, Fresh Chilli And Spring Onion(D,G,Cr,E)	£15.75 /£22.50
Confit Duck Leg Spring Roll, Smashed Cucumber Salad, Hoisin Sauce, Ginger Honey and Toasted Sesame Seeds (G,D,P,Sy,Ss)	£13.95
Homemade Local Chicken Terrine, Kohlrabi Remoulade, Chicory, Crispy Bacon Crumbs, Tarragon Mayo (M,S,SY,E,G)	£11.50
Sussex Blue Cheese Mousse Gougère, Caramelised Onion Centre, Charred Pears, Crispy Walnuts And Puree, Thyme Honey Drizzle (G,D,N,Sy,E)	£10.50
Confit And Torched Local Leeks, Homemade Romesco Sauce, Toasted Hazelnuts, Burnt Leek Oil, Seasoned Fresh Vegan Feta(N,Sy)	£9.99

## LARGE PLATES

Baked Monkfish Wrapped In Bacon, Sauteed Potatoes, Green Beans, Garden Peas, Braised Cabbage, Saffron White Wine Sauce(D,S,C)	£28.99
Pan Fried Fillet of Local Sea Bass, Hasselback Potatoes, Salt Fingers, Leek Puree, Roasted Cauliflower, Salsa Verde(F,D,Sy)	£26.99
28 Days Dry aged Beef Fillet, Potato Rosti, Black Garlic Mayo, Charred Baby Gem, Cherry Vine Tomatoes, Truffle Mayo, Parmesan And Jus (D,Sy,S,E,M,C)	£29.99
Romney Marsh Lamb Rump, Goat Curd, Carrot Terrine, Mini Potatoes fondant, Charred British Asparagus, Rosemary Jus(D,SY)	£29.99
Hand Made Tagliatelle, Confit Garlic And Parmesan, Roasted British Asparagus, Toasted Walnut Pesto Quenelle (G,D,N,E,Sy)	£21.99
Harrissa Marinated Whole Roasted Aubergine, Smoked Tofu, Dressed Courgette In Paprika Oil, Homemade Smoked Hummus, Pomegranate (Sy,Ss)	£21.99

## SIDES

Bistrot Salad, Sun Dried Tomatoes, pickled onions, Shaved Parmesan (D,S)	£5.50	Mixed Seasonal Vegetables	£5.50
Roasted Potatoes, Truffle and Parmesan (D)	£7.50	Cheesy Raclette Pot(D)	£8.50

Some of our dishes contain the following allergens: C - Celery, Cr - Crustaceans, D - Dairy, E - Eggs, F - Fish, L - Lupin, Mo - Mollusc, M - Mustard, N - Nuts, P - Peanuts, SS - Sesame seeds, Sy - Soya, S - Sulphur, G - Gluten