

DINNER

from Kent and Sussex

BOURBON SOUR Makers Mark, lemon juice, simple syrup - 7.45
HINDLEAP BLANC DE BLANC Award-winning local sparkling wine. 12% - 8.2

TWO COURSES - 25

THREE COURSES - 30

TO START

ERIDGE ESTATE VENISON SCOTCH EGG with English mustard
HERITAGE BEETROOT CARPACCIO with toasted pistachio and olive oil
CHICKEN LIVER PATE with red onion and sloe gin chutney on toasted Flint Owl sourdough
FRENCH ONION SOUP with Ashdown Forester croutons
BLACK TREACLE GLAZED SMOKED SALMON with a crayfish tail filo parcel
GRANDMA'S SOUSED MACKEREL with dill creme fraiche and Flint Owl sourdough
BREAST OF PARTRIDGE with local wild mushrooms in madeira sauce and a fried quails egg

MAINS

VINE CROSS TURKEY CROWN with roast potatoes in goose fat, heritage baby vegetables, braised red cabbage, pig in blanket and a red wine gravy
ERIDGE ESTATE VENISON LOIN with confit onion and grouse croquette and a Barolo reduction
SEA TROUT FILLET baked with confit on-vine cherry tomatoes, Dill hollandaise and baby fondant potatoes
FRENCH TRIMMED KENTISH PHEASANT with smoked cauliflower puree, braised red cabbage and potato Dauphinoise
BEAN CASSOULET on Flint Owl sourdough with a burnt shallot puree and poached hens egg
HEMSTED FOREST WILD MUSHROOM PITHIVIER with celeriac, chestnut and thyme served with seasonal greens and herby new potatoes
THE FRAMPTONS BURGER 6oz Sussex beef patty, smoked streaky bacon, Sussex High Wield chilli marble cheese in a Flint Owl Bakery brioche bun

DESSERTS

CLEMENTINE PANNA COTTA with gingerbread crumb and basil
CHOCOLATE, PISTACHIO AND CRANBERRY BROWNIE served with clotted cream ice cream and a roasted chestnut brittle
BREAD AND BUTTER PUDDING with cinnamon infused creme Anglaise
BOOZY AFFOGATO Caravan Coffee Roasters espresso, vanilla bean ice cream, Cafe Borghetti liqueur
CHRISTMAS PUDDING with fig cake, brandy cream and orange segments
KENT AND SUSSEX CHEESEBOARD with frozen cranberries and homemade charcoal crackers
Add Colhieta Port - 2