

NIBBLES

Marinated olives **£6**

Harvey's beer nuts **£6**

Pork crackling **£6**

Bread with whipped Sussex blue cheese & sage butter **£6**

SHARING PLATTERS

Côte de Boeuf **£85**

Prime 800gm beef rib roasted on the bone and carved with wild mushroom sauce, roast tomato, fries, tenderstem broccoli, salad & ratte potatoes

Hot Roast Fish **£75**

Sussex coast catches, cod, scallops & king prawns, chive velouté, charred lemon, fries, tender stem broccoli, salad & ratte potatoes

SIDES

Skinny fries, smoked salt **£6**

Ratte potatoes, crème fraîche & mint **£6**

Crisp head salad wedge, honey mustard dressing **£6**

Tenderstem broccoli **£6**

Fine beans, garlic butter **£6**

SMALL PLATES

Butternut **£10**

Roasted butternut squash, Alpro, pear, green onion, rocket, padron pepper, red wine dressing (Vegan)

.....

Trout **£15**

Hasting gin cured chalk stream trout, pink grapefruit, golden beets, crème fraîche, rye crackers, nasturtium leaves

.....

Ham Hock **£14**

Pulled ham hock, capers & parsley, Horsted piccalilli, apple, radish & baby watercress

.....

Scallops **£18**

Scallops, pea purée, bacon jam, lemon garlic butter & chives

.....

Soup **£10**

Chilled cucumber & baby spinach with avocado, green onion, compressed cucumber & nush

.....

Mushroom **£13**

Picked mushroom, chickpea, vegan feta, walnut, pomegranate & sorrel (Vegan)

HORSTED PANTRY DISHES

Small Plates from **£15** • Mains from **£26** • Puddings from **£11**

 *Included in the Residential Dinner Package*

MAINS

Sussex Coast Catch **£27**

Sussex coast catch, scallop, king prawn, crispy cockles, burnt lemon, garlic & chive butter

.....

Pork **£31**

Slow cooked pork cheeks, grain mustard jus, burnt young leeks, green onion & parsley mash, apple

.....

Guinea Fowl **£29**

Guinea Fowl breast and confit leg, butterbeans, pickled hispi, baby carrot, chive oil

.....

Cauliflower **£20**

Roasted cauliflower wedge, broccoli puree, Alpro, cashew nuts, red onions, pumpkin seeds & vegan cheese (Vegan)

.....

Bacon **£26**

Loin of bacon, caramelised onion tatin, pea puree, courgette chutney

.....

Cod **£34**

Cod, lettuce, pancetta, shallot, fish cream & dill

.....

Onion **£20**

Onion tart, tempura beans, butterbeans, nush & green onion, chives, tomato chutney (Vegan)

PUDDINGS

Chocolate **£14**

Chocolate mousse, mango & honeycomb

.....

Tart **£12**

Classic Kent Gypsy tart, crème fraîche, lemon & mint

.....

Market Fruit **£11**

Seasonal fruit, glazed Prosecco sabayon, crumb & elderflower sorbet

.....

Pineapple **£10**

Caramelised pineapple, toasted brioche, butterscotch caramel, coconut ice cream, sesame brittle

.....

Ice Cream & Sorbet **£9**

Selection of flavours

.....

Crumble for Two **£20**

Rhubarb & strawberry crumble, Horsted honey custard, clotted cream & strawberry ice cream

Sussex Cheese

Tasting of award winning Sussex cheeses, quince, grapes, tomato chutney, date & plum crackers, pickled celery & walnuts

One **£12**  Three **£18**, Five **£22**

Locally Ground Coffee or Locally Blended Tea **£5**

SUNDAY LUNCH

from 1.00pm - 7.00pm

Classic Sunday roast with family style vegetables & potatoes

2-courses £36 • 3-courses £44

Dinner, Bed and Breakfast Packages include a dinner allowance of three courses selected from the dishes marked with the Horsted Place logo. Supplementary charges apply for other dishes.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. A discretionary service charge of 15% will be added to your bill.