## DINNER SET MENU

Three courses for £48 per person, available for dinner reservations, Wednesday and Thursday.

## STARTERS

Cured seabream with radish, preserved green tomato and coastal herbs

Pevensey Blue and ham hock tortellini, kuri squash and pickled walnut

## MAIN COURSES

Cornish plaice with rondo fennel, pink firs, spinach and roe sauce

Lakeland pork belly with black pudding and gooseberry, hispi cabbage and beetroot

## DESSERTS

Victoria plum with almond and woodruff mousse

Our selection of British and Irish farmhouse cheese, poppy seed crackers, bara brith, onion and port chutney (£6.00 supplement)