



DINNER AT RESTAURANT INTERLUDE

Sample Menu | Thurs - Sun From 18:00

Onion • Forest Ashes

Bracken Fiddleheads • Pine • Burnt Butter

Trenchmore Beef • Foraged Salad

Crispy Foot • Nettle

Brown Choux • Dandelion • Hazelnut

Rabbit Eats Carrot

Bread • Local Butter

Snail Fricassee • Parsley • Garlic

Smoked Scallop • Birch • Summer Truffle

Chef's Pastured Raised Egg

Halibut • Elderflower • Joie De Vivre

Middle White Pork • Lobster • Wild Garlic

Estate Deer • Skilpadjies • Juniper

5-Year-Old Cheddar • Garden Nuttery

Sloe Berry • Leonardslee Gin • Nasturtium

Sheep's Yoghurt • Strawberry • Hogweed

Our Honey • Salted Caramel • Whisky

Water Mint • Sussex Chocolate

'Not So Milk Tart'

Treacle • Sea Buckthorn • Mango

Windfall Acorn

