

# WINE BAR & KITCHEN

## EVENINGS FROM 6PM

### GRAZING PLATES & SMALL PLATES

#### **MIDDLE EASTERN CUCUMBERS £8**

Raw cucumbers tossed in sautéed chilli and onion oil.

#### **CRISPY SQUASHED FIR POTATOES £10**

Golden pink firs with harissa, pomegranate molasses, pickled onions & fresh chimichurri.

#### **TEMPURA SPROUTING BROCCOLI £10**

Crispy tempura broccoli with punchy watercress chermoula & lemon.

#### **HOUSEMADE HUMMUS £11**

Topped with pickled rhubarb, pomegranate, green chilli & lemon tahini chickpeas, served with flatbread.

#### **CITRUSY WHIPPED FETA £11**

Whipped Feta drizzled with chimichurri and served with flatbread.

#### **CHARRED MACKEREL FLATBREAD £12**

Sustainable mackerel with smoked paprika butter, samphire and capers on warm flatbread.

#### **GRIDDLED LOCAL ASPARAGUS £12**

Served on a bed of chickpea hummus with confit garlic.

#### **ZA'ATAR CONFIT CAULIFLOWER £12**

With spiced date puree, pickled cranberries, za'atar & fresh herbs.

#### **TORN BURRATA WITH ROASTED HAZELNUTS £14**

Creamy burrata, harissa griddled courgette, lemon zest and fresh mint.

### MEDIUM PLATES

#### **SLOW ROASTED CAULIFLOWER SCHWARMA £17**

Carrot hummus slathered flatbread topped with roasted cauliflower, harissa onions, chermoula and pickled cranberries.

#### **SOUTH DOWNS WILD VENISON BURGER £17.50**

Brioche bun with pickled cranberries, salad leaves, herby béarnaise aioli, and green side salad.

#### **SOUTH DOWNS WILD VENISON SPRING RAGU & PACCHERI PASTA £18**

Slow cooked South Downs venison in a spiced tomato ragu with wild garlic pesto. ORGANIC

#### **CHICKEN & FETA SALAD £18**

Warm salad of Rhug Estate organic chicken glazed in maple, crispy pink fir potatoes, grains, feta, pomegranate, salad leaves. fresh herbs and cashews.

#### **SOUTH DOWNS VENISON HAUNCH £28**

Served with an ultra herby béarnaise aioli, our green salad with pickled courgette and a side of crispy squashed pink fir potatoes.