10TH & 11TH JUNE

Welcome drink:
Glass of Gusbourne Brut Reserve *(no-alcohol alternative also available)*

On the table
Artisan sourdough, whipped pepperberry salt
Dorset crab doughnuts, coconut, lime zest

Starters for the table
Heritage tomato, creamed goats cheese, gordel olives, anchovy
Hake scotch egg, smoked haddock and potato chowder
Sussex lamb cutlets, house summer salsa verde

Mains for the table
Roasted woodland chicken, grilled leeks, truffle jus, pomme purée
Poached sea trout, cucumber, oyster sauce, seaweed, trout roe
Chestnut Wellington, Lyonnaise onions, watercress

Sides for the table
Summer greens, mint, preserved lemon
New Jersey Royal potatoes, herb butter

Dessert
Apricot, hazelnut cake, clotted cream ice cream, lemon balm

25TH JUNE

Welcome drink:
Glass of Gusbourne Brut Reserve *(no-alcohol alternative also available)*

On the table
Artisan sourdough, whipped pepperberry salt
Garden pea and asparagus, dill cream, preserved lemon tuille, truffle

Starters for the table
Summer burrata, grilled caramelised peaches, basil, crouton
Lyme Bay hand dived scallops, n'duja butter, lime
Hereford steak tartare, pickled walnuts, shimeji mushroom, cured egg yolk

Mains for the table
Charred lamb rump, smoked aubergine, courgette, potato fondant, marjoram jus
Seabass, fennel, cannelini
Roasted carrots, confit garlic, hummus, chervil, crispy chickpeas

Sides for the table
BBQ roasted broccoli, capers and crispy gremolata
Hasselback potatoes, salt & vinegar

Dessert
Pavlova, elderflower, macerated English strawberries

Menus subject to change
Please speak to the team for dietary requirements and questions.

28TH JULY

Welcome drink:
Glass of Gusbourne Brut Reserve
(no-alcohol alternative also available)

On the table
Artisan sourdough, whipped pepperberry salt
Dorset crab doughnuts, coconut, lime zest

Starters for the table
Summer burrata, grilled caramelised peaches, basil, crouton
Hake scotch egg, smoked haddock and potato chowder
Hereford steak tartare, pickled walnuts, shimeji mushroom, cured egg yolk

Mains for the table
Charred lamb rump, smoked aubergine, courgette, potato fondant, marjoram jus
Seabass, fennel, cannelini
Roasted carrots, confit garlic, hummus, chervil, crispy chickpeas

Sides for the table
BBQ roasted broccoli, capers and crispy gremolata
New Jersey Royal potatoes, herb butter

Dessert
Raspberry trifle, white chocolate, pistachio

4TH AUGUST

Welcome drink:
Glass of Gusbourne Brut Reserve
(no-alcohol alternative also available)

On the table
Artisan sourdough, whipped pepperberry salt
Brown butter lobster, pancetta, English muffin

Starters for the table
Heritage tomato, creamed goats cheese, gordel olives, anchovy
Gin cured Scottish trout, crispy potato gratin, lemon crème fraiche
Sussex lamb cutlets, house summer salsa verde

Mains for the table
Lake district beef, pomme purée, spring thyme jus
Charred Glacier 51 Toothfish, miso aubergine, yuzu, finger lime, ginger, black rice
Chestnut Wellington, Lyonnaise onions, watercress

Sides for the table
Summer greens, mint, preserved lemon
Hasselback potatoes, salt & vinegar

Dessert
Black forest, black cherry, 80% Valrhona chocolate ganache, coconut

Menus subject to change
Please speak to the team for dietary requirements and questions.