
WINTER RETREAT MENU

Whether wellness means comfort or taking a healthier approach to eating. We've created this menu so you can retreat to the pub whatever your mood this Winter.

TO START

Seven & Wye smoked salmon, pickled cucumber, shallots, capers, lemon

Seared pigeon breast, black pudding mash, pan jus

Smoked Atlantic haddock kedgerree fishcake, poached hen's egg wilted spinach

Roasted pumpkin & butternut soup, chestnuts, sage

MAINS

Slow cooked ox cheek and Ogglesfield macaroni cheese

Kipper kedgerree, wild rice, saffron

Romanesque, pomegranate, fennel, walnut and buckwheat salad

Lamb faggots, celeriac and crème fraîche mash

Roast heritage squash and black cabbage stew, Sussex charmer dumplings

Braised pork cheeks, black pudding, beauvale blue dumplings

SIDES

Avocado green salad

Courgette chips

Triple cooked chips

TO FINISH

Lemon sorbet, winter berries

Salted caramel Snickers tart, vanilla ice-cream

Squash panacotta, cranberry and walnut granola

Salted caramel truffle

TO DRINK

Heineken 0.0

A well-balanced alcohol-free beer with all-natural ingredients & only 69 calories

Pressed Juices

Beetroot and ginger or spinach, apple, celery and lime

Appletiser

Made with gently sparkling 100% apple juice – one of your 5-a-day

Luscombe lightly sparkling organic fruit crushes

St Clements, Raspberry Crush or Wild Elderflower bubbly

Seedlip Garden & Wild English Elderflower

Seedlip Garden, Fentimans wild English elderflower, garnished with a cucumber ribbon

Gin & Slim

Tanqueray and Schweppes slimline tonic water

Green Garden Martini

Absolut Citron, Martini extra dry vermouth, spinach, apple, celery and lime

Bellini with a Boost

Prosecco, beetroot and ginger

G & Pea

Beefeater, Seedlip Garden, lime juice, crushed peas, garnish with sugar snap pea jacket

HOT DRINKS

Espresso Double	Latte	Twinnings Tea's
Espresso	Flat White	Hot Chocolate
Americano	Cappuccino	Liqueur Coffee
	Mocha	
