

Sample dinner menu

Savoury bites

Olives / £4 GF PB
Sumac & rosemary chips / £4.5 GF PB
Sundried tomato focaccia – olive oil & balsamic reduction / £4 PB
Grilled Broccoli Bread – Wild Garlic aioli / £4 GF V

Small plates

Grilled Newhaven sardines – toasted focaccia – tomato & black olive – basil / £13

Crispy fried whitebait – saffron aoili, dill gribiche, lemon / £12 GF

Botanica "Caesar" salad – crispy kale – focaccia croutons / £6 PB

Confit garlic hummus – spiced chickpeas – pepper and parsley dressing – music bread / £7 PB GF

Hampshire grilled asparagus – dill & mint romesco, orange dressing, dill aioli, sunflower seeds / £11 GF PB

Agave roasted "Nduja" hispy cabbage – coriander yoghurt – lime / £10 GF PB

Lemon and leek arancini – zhoug dressing – whipped "cream cheese" / £10 GF PB

Creamed orzo risotto – pickled baby onions – chorizo – cavolo nero / £14

Large plates

Slow cooked porchetta – Roasted vegetable Fregola – pan fried fine beans – citrus gremolata / £26
Grilled chicken – Botanica "Caesar" salad – crispy kale / £19
Day boat fish – dill pomme puree – samphire – cabbage – white wine cream / £26 GF
Truffled Lemon gnocchi – sautéed cime de rapa – broccoli puree – balsamic / £19 GF PB
Seared guinea fowl breast – muscatel wild mushroom's – rosemary plum – hispy braised cabbage / £27 GF
South Down's Lamb Rump – seared courgette – sundried tomato – grilled broccoli – watercress pesto / £29 GF

Sweet plates

Coconut Crème Patisserie Raspberry tart – frozen raspberry yoghurt – coconut tuille / £10 PB GF Coco Loco Chocolate mousse sandwich – orange & thyme gelato / £11 PB GF Chichester rhubarb crème brulée – rose custard shortbread / £10 GF V Set caramel pudding – toffee popcorn – coffee gelato – apricot / £10 GF V

Selection of 3 homemade petit fours (GF) (PB) £4.50

(V) Vegetarian (PB) Plant Based (GF) Gluten Free

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.