

CRAFTED



DAY 1 - DDR

CHARCUTERIE / CURED/ SMOKED / CHEESES

Beales Farm charcuterie, garden pickles, sourdough
Cured Chalk Stream trout, shallots
Local cheese, seeded crackers, chutney (v)

PWDR

SALADS

Heritage tomato, Golden cross, caper, sorrel dressing (vg)
Garden chopped salad (vg)
Salmon cucumber, fennel, pickled ginger, chili, lemon

PIZETTES (From our wood-fired oven)

Artichoke & Owley Farm mushroom (vg)
Margherita (v)
Chorizo & shallot

DESSERT

Carrot & poppy seed cake (v)
Fresh seasonal cut fruit

Much of what you'll eat with us is grown here at our growing plot where Lucy, our Head Grower, leads the charge nurturing seasonal vegetables, herbs and flowers. Our goal is to reach 75% British provenance across our menus, particularly celebrating the best of what's grown, raised and made near.

If you have any allergies or intolerances, please let us know when ordering.

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DAY 2 - DDR

LIGHT LUNCHES

PWDR

Gordal olives, lemon, thyme (vg)
Smoked beetroot hummus, lavash (vg)
Smoked aubergine, wood-fired flat bread (vg)

SALADS

Asparagus, baby spinach, lemon (vg)
Quinoa, smoked beetroot, toasted pumpkin seeds, burnt orange, soy (vg)
Chicory, Kentish Blue, candied walnut, Crafted honey dressing

ROBATA GRILL FROM THE TERRACE

Corn, garden leaves, herbs, wild garlic oil (vg)
Padron peppers, pesto, ricotta, chilli oil (vg)
Spatchcock chicken, lemon, miso butter, crispy potatoes

DESSERT

Dark chocolate brownie, toasted hazelnuts (v)
Seasonal cut fruit (v)

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DAY 3 - DDR

LIGHT LUNCHES

Grilled sourdough, wood-fired tomato, Basil
Pickled Owley Farm mushrooms
Smoked Mackerel

PWDR

SALADS

Garden greens, pickled shallot, sunflower seeds, sourdough croutons, lemon (vg)
BBQ peppers, courgettes & artichokes, garden herbs (vg)
Endive, roasted figs, candied pecans, Kentish Blue cheese

GREEN EGG BBQ FROM THE TERRACE

35-day aged Sussex ribeye steak, Kentish Blue whipped butter
Smoked ender stem, rosemary, chilli oil (vg)
Burnt aubergine, asparagus, garden salsa Verde (vg)

DESSERT

Dark chocolate brownies, toasted hazelnuts (vg)
Seasonal cut fruit (vg)

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