

CARNE

HOVE

SNACKS FOR THE TABLE

Sourdough Bread & Cultured
Chicken Fat Butter
Bbq Ox Cheek Doughnuts
& Horseradish Snow
Pumpkin, Ricotta & Pistachio
Tarte Fine V/Vg

STARTERS

Potted Trenchmore Farm Sussex Wagyu Beef,
Beer Onions & Yorkshire Puddings
Home Smoked Loch Duarte Salmon,
Horseradish, Soured Cream & Dill
Charred Winter Vegetable Salad, Hazelnut,
Herbs & Smoked Ewe's Curd V/Vg

MAINS

Brined & Smoked Turkey Breast, Confit Leg
Farce & Proper Turkey Gravy
50 Day Aged Stokes Marsh Farm Beef Rump,
Truffle & Beef Shin Stew
Coal Baked Beets, Pickled & Smoked Mushrooms
& Salt Baked Cauliflower V/Vg
*Charred Sprouts, Treacle Cured Carrots, Beef Fat Roast
Potatoes & Braised Red Cabbage For The Table*

DESSERTS

Sticky Toffee, Date & Cranberry Spiced
Sticky Toffee & Rum Ice Cream
Bitter Chocolate & Salted Caramel Mousse,
Clotted Cream Ice Cream & Pistachio
Carne Mince Pies, Young Buck Blue Cheese,
Poached Pear & Pickled Walnut

Two Courses 35 / Three Courses 45



£1 FROM EVERY MENU PURCHASED WILL GO STRAIGHT TO THE TABLETALK FOUNDATION
TO HELP SUPPORT FOOD EDUCATION IN CHILDREN AND THE HOSPITALITY INDUSTRY

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE MENTION IF YOU WOULD LIKE THIS REMOVED
PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND INFORM US OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE
FOLLOWING FRESH INGREDIENTS AND CANNOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME