

# Classic Set

March - April

£45

## To Start

Chicken liver parfait, sourdough, pickles, spring leaves

Salmon tartare, crème fraîche, melba toast

Charred leeks, ricotta, honey, scotch bonnet v gf

## Main Course

Creamy white bean & allium stew, grilled purple sprouting broccoli, toasted almonds, wild garlic pesto pb gf

Old Spot pork chop, crushed new potatoes, spring greens, rhubarb salsa gf

Fish pie of cod, smoked haddock & prawns, peas, white sauce, mash topping gf

Grilled venison steak, parsnip puree, savoy cabbage, pickled beetroot gf

## To Follow

Rhubarb, toasted oat crumble, crème pat v\* gf

Bakewell tart, clotted cream v

Sticky toffee pudding, custard v gf

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits v [+ £5]

## To Finish

Cafetiere coffee & chocolate Truffles v gf [+ £5]

v = Vegetarian pb = Plant Based/Vegan v\* = Can be adapted to Plant-Based on request gf = Free from ingredients that naturally contain gluten

Please be aware that ingredients containing allergens, including gluten, are prepared in our little kitchen, therefore we can't guarantee their absence.

If you have specific dietary requirements or require allergy information, please let us know.

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by The Phene team.

# Chef's Set

March - April

£55

## For the Table

Sourdough bread & salted butter v

## To Start

Crab benedict, toasted crumpet, poached egg, sea herb aioli

Cauliflower & Sussex Charmer soup, herb croutons v

Beef fillet carpaccio, sauce gribiche, Lincolnshire Poacher, pickles & watercress gf

## Main Course

Beef Wellington, clotted cream mash, spring greens, mushroom & Madeira jus

Guinea fowl, potato rosti, bread sauce, chanterelles, kale, chicken & white wine jus

Salt-baked celeriac, Sussex Blue, roasted grapes, toasted walnuts, apple & leaves v gf

Hake, puy lentils, lourde clams, sauce vierge gf

## To Follow

Rhubarb, toasted oat crumble, crème pat v\* gf

White chocolate mousse, passionfruit v gf

Sticky toffee pudding, custard v gf

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits v

## To Finish

Cafetiere coffee & chocolate truffles v gf [ +£5 ]

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# Canapes

£25 per person for 6 choices, £35 per person for 10 choices

## Earth

Spinach, goat's cheese & pine nut roll v  
Tempura purple sprouting broccoli, tahini & toasted sesame pb  
Charred leek, ricotta, honey & chilli v gf  
Avocado on toast, toasted seeds pb  
Grilled halloumi skewer, roast garlic hummus v gf

## Land

Chicken liver parfait, pickles, sourdough  
Pork & black pudding sausage roll  
Beef fillet carpaccio, sauce gribiche, sourdough  
Rare venison & caramelised parsnip skewer gf

## Sea

Salmon tartare, crème fraîche, melba toast  
Fish pie croquettes, pea puree  
Cornish crab on toast, seaweed aioli  
King prawn & chorizo skewer gf

## Heaven

Salted caramel truffles v gf  
Bakewell tart, clotted cream v  
Sticky toffee pudding bite, toffee sauce v gf  
Sussex Blue & fig chutney on toast v

## Bowls & Bigger Bites

*Our bowls & bigger bites count as 2 canapé choices*

Hake, clam, & puy lentil bowl gf  
Creamy white bean & allium stew bowl, wild garlic pesto pb gf  
Guinea fowl & clotted cream mash bowl, mushroom, chicken & white wine jus gf  
Cheeseburger slider, mature Cheddar, pickles

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