GARDEN

## SAMPLE SUNDAY LUNCH MENU

2 Courses $£ 35.00$ or 3 Courses $£ 45.00$
For those with Gift Vouchers for a Sunday luncheon, a 3 courses meal will be included, please refer to our Sunday Luncheon Menu and Plant Based Menu dishes marked with asterisk ( ${ }^{* * *}$ )
À La Carte Sea \& Grill Menus, Side Dishes and dishes without asterisk will incur a supplementary charge.

## Starters

$\begin{array}{ll}\text { Chicken Liver Parfait } & \text { *** (Su,E,M,Ce,So,Mu,G) } \\ \text { Chutney, Toasted Brioche }\end{array} \quad £ \begin{aligned} & \text { 9.50 }\end{aligned}$
Grand Fishcake *** (M,G,E,F,Su) ${ }^{\text {* }}$ (9.50
Tartare Sauce, Micro Salad
Soup of the Day ${ }^{* * *}$ ~ $£ 9.50$

## Main Courses

Roast Sirloin of Scottish Beef, Yorkshire Pudding *** (M,Su,E,G,Ce) $£ 26.50$
Roast Potatoes, Seasonal Vegetables, Red Wine Jus
Roast Loin of English Pork, Apple Sauce, Roast Jus *** (Su,M,Ce) £26.50
Roast Potatoes, Seasonal Vegetables
Market Fish of the Day, Lemon Butter Sauce *** (Su,F,M)
$£ 26.50$
Buttered New Potatoes, Tenderstem Broccoli, Fresh Lemon ~

Side Dishes $£ 6.00$
Cajun Hand Cut Chips (G) ~
Roast Heritage Carrots (M) ~
Green Beans with Shallots (M) ~

New Potatoes and Herb Butter (M) ~
Tenderstem Broccoli with Almonds (M,N) ~ Nutmeg Buttered Baby Spinach (M) ~
Desserts
Iced Chocolate Parfait ${ }^{* * *}$ (G,M, $\mathrm{E}, \mathrm{So}$ ) ..... $£ 9.00$
Raspberry \& crème de cassis
Mango \& Passion Fruit Cheesecake *** (M,E,G) ..... $£ 9.00$
Strawberry Panna Cotta *** (M, E, G) ..... $£ 9.00$
Lime and shortbread
Selection of Fine Local Sussex Cheeses (Su,M,Ce,G,So) ..... $£ 12.50$Fig bread, chutney, celery, apple
Cafetiere of ground Coffee \& Petit Fours ..... $£ 6.00$
Speciality Coffee \& Petit Fours ..... $£ 6.50$

A discretionary $12.5 \%$ service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

