



SAMPLE LUNCHEON MENU

For those on our Inclusive terms or those with Gift Vouchers please refer to dishes with asterisks (***)
Items without will incur a supplementary charge.

Starters

Smoked & Cured Local Mackerel Fillet (Su,F,M) Compressed Cucumber, Pickled Apple, Chive Emulsion, Buttermilk Sauce	£10.00
Cauliflower & Mature Cheddar Cheese Soup *** (M,G,V) Crispy Pancetta & Chive Tartlet	£8.00
Soy Braised Pork Knuckle Terrine (M,Ce) Pickled Mooli, Ssamjang Sauce, Chilli, Shrimp Tapioca Crisps	£11.00
Sussex Smoked Haddock (G,F,M,Su) Welsh Rarebit Topping, Fish Velouté	£10.00
64 Degree Duck Egg Yolk *** (M,Su,E,G) Broccoli Puree, Tenderstem, Smoked Duck Ham, Pickled Shallot Rings, Crispy Onions, toasted brioche	£8.00

Mains

Jerusalem Artichoke & King Oyster Mushroom *** (M,N,Su,V) Artichoke Puree, Roasted Skins, Chard Baby Leeks, Roscoff Onion, Cep Essence, Winter Truffle	£25.00
Pan Fried Fish Of The Day (M,F,Su) Poached Salsify, Salsify Puree, Creamed Leeks, Caviar Beurre Blanc, Dill Oil	£28.00
Herdwick Lamb Cutlets (M,Su,Ce,G,F) Chervil Root Puree, Sweetbread & Ricotta Croquette, Courgette, Smoked Anchovie, Lamb Sauce	£38.00
South Down Venison Duo (Ce,Su,M) Rump & Venison Pie, Caramelised Onion Puree, Pickled Walnut, Sprout, Red Mouneyrac, Girolle, Port Jus	£31.00
Steamed Sussex Plaice Fillet *** (M,Su,F,E,Mu) Gherkin, Capers, Chervil, Tenderstem Broccoli & Sauce à L'ail	£25.00

Sides...all priced at £6.00

French Fries -parmesan & Truffle (M)	Green Bean Salad -White Balsamic Miso (Vg,So,Su)
Roasted Sweet Potato Mash Chickpea & Olive Oil (M)	Creamed Spinach -Nutmeg (M)

Mirabelle Lunch Promotion

½ Bottle of Baron Philippe de Rothschild Vin de Pays d'Oc Sauvignon Blanc or Merlot 375ml £16.00
½ Bottle of Cote de Provence Rosé De Sophie 375ml £21.00

Desserts

Raspberry Cremeux*** (G,E,M,So) Chocolate Tuile, Chocolate Sorbet, Shaved Illanka Chocolate	£9.00
Fig & Hazelnut Cake*** (G,E,M,N,Su) Roasted Fig, Port Jelly, Fig Leaf Curd, Burnt Honey Ice Cream & Honey Tuile	£9.00
Pumpkin Cream*** (G,E,M) Cinnamon Sable, Maple Gel, Candied Seeds, Milk Ice Cream	£9.00
Selection Of Pacotised Ice Creams & Sorbets (G,M,So) Shortbread Crumb, White Chocolate and Black Sesame Tuille	£2.50 <i>per scoop</i>
Selection of Cheeses (G,M,Su) Three of the Finest Cheeses, Homemade Chutney, Grapes, Sourdough Crackers & Salted Butter	£12.00
Selection of Cheeses (G,M,Su) Five of the Finest Cheeses, Homemade Chutney, Grapes, Sourdough Crackers & Salted Butter	£16.00

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian