



Easter Sunday Lunch Menu

Sunday 31st March 2024

£45.00 per person

Starters

Chicken Caesar Presse (Su,M,F,E)

Caesar dressing, parsley oil, micro salad

John Ross Smoked Salmon Parfait (F,M,Su,E)

Compressed cucumber, dill & lemon mayonnaise

Chevre Goats Cheese Bake (Su,M,E,V,G)

Pickled vegetables, sourdough croute

Cauliflower & Sussex Charmer Cheese Soup (V,M)

Main Courses

Grand Rosemary & Garlic Studded Leg of Lamb, Minted Jus (Su,M)

Roast potatoes, seasonal vegetable

Grand Roast Sirloin of Surrey Farms Beef, Red Wine Jus (Su,M)

Roast potatoes, seasonal vegetables

Grand Roast Crown of Chicken with Truffle Butter, Light Jus (Su,M)

Roast potatoes, seasonal vegetables

Local Newhaven Market Fish of the Day (F,M,Su)

Buttered new potatoes, tenderstem broccoli, fresh lemon

Side Dishes £6.00

Cajun Hand Cut Chips

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)

Dessert

Strawberry & White Chocolate Cheesecake (G,M,E,So)

Strawberry & mint compote

Sticky Toffee Pudding (G,M,E)

Toffee sauce, Chantilly cream

Chocolate Marquise (G,M,E,So,N)

Praline cream

Selection of Local English Cheese (G,M,Su,So,CE,Mu)

Crackers, chutney & fig bread

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.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

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 PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian