



Father's Day Sunday Lunch Menu

Sunday 16th June 2024

£51.00 per person

Starters

Confit Duck, Red Plum & Pistachio Terrine (Su,So,G,CE,Mu,N)

Plum puree, micro salad cress

Beetroot cured salmon gravadlax (F,Su)

Pickled cucumber dice, micro rocket cress

Double Baked Pevensey Bay Blue Cheese Souffle (M,G,Su,E)

Onion marmalade, micro rocket cress

Roasted Butternut Squash & Sweet Potato Soup (V,PB)

Light curry spice

Main Courses

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

Garlic & Thyme roast potatoes, seasonal vegetables, red wine jus

Slow Braised Southdown Lamb Shank (Su,M)

Creamed potato, seasonal vegetables, minted jus

Local Newhaven Market Fish Of The Day (F,M,Su)

Buttered new potatoes, tenderstem broccoli, fresh lemon

Grand's Nut Roast Crumble Tartlet (G,So,N,P,Su,V,PB)

Seasonal vegetables, tomato and basil sauce

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

Warm Sticky Toffee Pudding (G,M,E,Su)

Toffee sauce, Chantilly cream

Dark Chocolate Croccante (M,E,N,So,Su)

Praline crunch, griotte cherry

Mango & Passion Fruit Cheesecake (G,M,E,Su)

Raspberry & mint salsa

Selection of Local Cheeses (G,M,E,Su,Mu,CE,So)

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