



SAMPLE LUNCH MENU

2 Courses £25.00 or 3 Courses £30.00

Starters

Broccoli Velouté (G,M,N,Ce,V)

Pevensey blue cheese foam, croutons, walnut oil

Braised & Pressed Lamb Neck Fillet (Ce,Mu,Su)

Globe artichokes, ravigote sauce, pea puree, lamb reduction, crispy capers, watercress

Poached Monkfish (M,F,So,Su)

Grilled leek & potato espuma, Japanese-style pickled vegetables, chive oil

Stuffed Baby Burrata (M,G,N,V,PB)

Lightly smoked & stuffed with wild garlic pesto, slow roast tomato, tomato oil, pistachio, ciabatta crisps and preserved lemon (vegan option available).

Mains

Pork Tenderloin (M,Mu,Su)

Meaux-mustard mashed potato, burnt apple puree, griddled spring onions, homemade chimichurri

Sussex Fish Of The Day (C,E,F,M,Su)

New season asparagus, asparagus risotto, sorrel, white wine velouté

Celeric Ribbons & Wild Mushrooms (M,Su,V)

Oyster mushroom scallops, parmesan, crispy shallots, panko crumb, Madeira sauce, wild garlic oil

Roasted Barbary Duck Breast (Ce,M,Su)

£10.00 Supplement

Root vegetable dauphinoise, red cabbage puree, red wine poached salsify, nashi pear, prune jus

Sides £6.00

Crushed New Potatoes, tarragon, kalamata olive (Su,PB)

Sauteed Spinach, garlic, shallots & nutmeg (M,V)

Tenderstem Broccoli, lemon oil, toasted togarashi spiced almonds (Se,PB)

'Paw'tatoes - Gift Aid £5.00

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5.00 donation contributes to training treats that will support a Hearing Dog for a full month.

Desserts

Dark Chocolate Fondant (E,G,M,So)

Caramelised white chocolate centre, milk ice-cream

Pineapple Upside Down Financier Cake (E,G,M,N)

Spiced rum caramel, coconut ice cream

Selection Of Pacotized Ice Creams & Sorbets (G,M,So,V)

Shortbread crumb, tuille (up to 2 Scoops included)

Homemade Malt Loaf (E,G,M)

£2.50 Supplement

Baron Bigod, whipped salted butter

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