



SAMPLE LUNCH MENU

2 Courses £25.00 or 3 Courses £30.00

Mirabelle Lunch Promotion

½ Bottle of Bolney Wine Estate Rose - £25.00

½ Bottle Bolney Wine Estate Lychgate Red - £25.00

½ Bottle of Bolney Wine Estate Pinot Gris - £30.00

Starters

Broccoli Velouté (G,M,N,Ce,V)

Sussex blue cheese foam, croutons, walnut oil

Wood Pigeon Breast Salad (E,N,Ce,M,Mu,Su)

Mangalitz black pudding, quail's egg, pancetta crisps, hazelnut vinaigrette, crème fraiche, redcurrant glaze

Ginger Cured Chalk Stream Trout (F,M,So)

Grapefruit granita, avocado crema, lychee & lime gel, bonito & yuzu ponzu cured roe, quinoa crisp

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 Salt Marsh Lamb (Ce,M,Su)

£10.00 Supplement

Spiced lentils, Oca de Perou, spinach, smoked Skyr yoghurt

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 Cake (E,G,M,N)

Financier sponge, 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