



SAMPLE LUNCH MENU

2 Courses £25.00 or 3 Courses £30.00

Starters

Chalk Stream Trout Pastrami (F,M,Ce,Su,Mu)

Warm Apple & Celeriac Velouté, Dill Marinated Cucumber, Apple Gel, Kumquat & Apple Crisps

Galantine of Chicken & Smoked Duck (N,M,E,Su,Mu,Ce)

Supplementary charge of £3.00

Onion & Balsamic Puree, Crispy Chicken Skin, Pistachio

Vichyssoise Soup (M,Mu,Ce)

Tarragon & Blood Orange Cream, Crispy Shallots, Chive Oil

Textures of Heritage Carrots (V,M,Mu,Ce)

Confit Carrot, Carrot Crisps & Carrot Puree with Chickpeas and Cumin & Lime Yoghurt

Main Course

Dingley Dell Pork Belly & Mangalitza Black Pudding (M,Su,Mu,Ce)

Supplementary charge of £5.00

Apple & Celeriac Terrine, Colcannon Hash, Curly Kale, Carrot Puree, Cider Jus

Sussex Fish of the Day (F,Mo,M,Ce,Mu,G,Su)

Smoked Mussel Chowder, Mirepoix of Vegetables, Samphire, Pancetta, Parsley Oil

Lasagne of Globe Artichoke (M,G,E,Mu,Ce)

Verde Pasta, Buffalo Milk Ricotta & Mozzarella, Trompette Mushrooms, Spinach Puree, Fried Artichoke

Beef Bourguignon Pie (G,M,Ce,Mu,Su)

Blue Cheese Crumble Topping, Pomme Mousseline, Wilted Spinach, Carrot Puree

Sides - £6.50

Purple Sprouting Broccoli, Lemon Oil & Smoked Almonds (PB)

Buttered Winter Brassicas (V,M)

Fried Jerusalem Artichoke, Aioli, Smoked Salt (V,E,Mu)

Desserts

Whipped White Chocolate Cheesecake (So,M,E,G,Ce,Mu)

Poached Rhubarb Compote, Rhubarb Sorbet, Ginger Tuile

Banoffee Mille-Feuille (G,So,M,E,Ce,Mu)

Toffee, Feuille-de-Brick Pastry, Caramelised Banana, Banana Ice-Cream, Chantilly Cream

Selection of Cheeses (G,M,Su)

Supplementary charge of £4.00

Three of the finest Cheeses, Homemade Chutney, Sourdough Crackers, Salted Butter & Grapes

Selection of Pacotised Ice-Creams & Sorbets (G,M,E,So,N)

Biscuit Crumb, Tuile

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