



Lunch Menu

2 Courses £27.00 or 3 Courses £32.00



Starters

Baked Crab Custard (F,C,M,E,G,Su,Ce,Mu)

Supplementary charge of £2.00

Fresh white crab meat, peas, lovage, sourdough

Carpaccio of Smoked Beef Fillet (Mo,Su,G,E,Mu,Ce)

Supplementary charge of £5.00

Oyster emulsion, panko oyster, pickled shallots, nori powder, mizuna

Wild Mushroom Soup (M,So,Su,Mu,Ce)

Tarragon foam, crispy shallots

Asparagus & Blood Orange Tarte Fine (G,M,E,N,Su,Ce,Mu)

Baked maitaise sauce with soft quail egg, frisee & herb salad, orange dressing, macadamia nut, Cornish gouda

Main Course

Stuffed Leg of Guinea Fowl (M E,Ce,Mu,Su)

Wild garlic, mushrooms, roscoff onion, salt baked celeriac, broccoli puree, crispy skin, jus gras

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

Saffron risotto, cockles, mussels, parmesan espuma, confit fennel, samphire

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

Verde pasta, Buffalo milk ricotta & Mozzarella, trompette mushrooms, spinach puree, fried artichoke

Salt Marsh Lamb (M,Ce,Mu,F,Su)

Supplementary charge of £5.00

Butter Bean cassoulet, cavolo nero, parsnip puree, wild garlic salsa verde, lamb jus

Sides £6.50

Purple Sprouting Broccoli, lemon oil & smoked almonds (PB)

Heritage Carrots, miso butter (M,V)

Crushed New Potatoes, kalamata olive, extra virgin olive oil (PB)

Desserts

Pineapple Cake (E,M,G,Su,Ce,Mu)

Coconut & pomegranate sorbet, pomegranate meringue, candied coconut

Chocolate Pavlova (E,M,So,Ce,Mu)

Blood orange & honey compote, chocolate Chantilly cream, vanilla & tonka bean ice-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

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

Please note the following menu content abbreviations for your information:

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 Se - sesame Sh - shellfish So - soybeans

Su - sulphur dioxide & sulphites V - vegetarian PB - plant based

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