



## 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*

Nutbourne tomato jelly & concasse, fresh white crab meat, lovage, sourdough

**Curried Lamb & Potato Bon Bons** (G,E,M,Su,Mu,Ce)

Black eyed peas, pickled peppers, black garlic ketchup, pepper puree

**Chilled Asparagus & Almond Soup** (Pb,N,So,Su,Mu,Ce)

Gazpacho salsa, almond oil

**Textures of Beetroot & Sussex Slipcote Cheese Salad** (Su,M,Ce,Mu)

Roasted baby beetroot, beet gel, crisps & jelly, peashoots, red verjus dressing

### Main Course

**Canneloni Of Braised Rabbit** (M E,Ce,Mu,Su)

Fresh egg pasta, tarragon mousse, fricassee of peas & broad beans, mushrooms, asparagus, baby turnip

**Miso Glazed Aubergine** (V,N,E,Su,So,Mu,Ce)

Homemade split pea tofu, maitake mushroom, gochujang mayo, puffed rice, chilli, shallot, peanut

**Confit Creedy Carver Duck Leg** (M,Su,So,G,Ce,Mu)

*Supplementary charge of £3.00*

24hr Koji marinade, braised chicory, fermented blueberry hoi-sin, sweet potato fondant, jus

**Baked Fish of The Day\*** (F,N,C.Mo,M,G,Su,Ce,Mu)

Sustainably sourced catch, curing rebels 'Do Ya' spicy salami crust, cuttlefish peperonata, polenta,

whipped burrata, tapioca crisp

### Sides - £6.50

**Fine Green Beans**, tomato & balsamic dressing (Pb,Su)

**Roasted Hispi Cabbage**, thousand island, anchovy pangrattato (M,F,G,Mu,Su)

**Potato, Rosemary & Onion Hash**, confit garlic mayonnaise (V,E,Mu,Su)

### Desserts

**Raspberry & Rose** (E,M,So,N,Se,Ce,Mu)

White chocolate parfait, raspberry chantilly, Turkish delight, yuzu caramel, rose ice-cream

**Passion Fruit & Lemon Tart** (G,M,E,So,Ce,Mu)

Passion fruit sorbet, fresh passion fruit, lemon gel

**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 Homemade 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