



Seaside Summer Lunch Menu

Thursday 7th August 2025

£60.00 per person

Starter

Moules Tartare

Fresh Mussels in Vinaigrette served with fresh Mayonnaise, Nutbourne Tomatoes & Salad (M,E,G,Mo,Su)

Taken from the original Mirabelle cookbook "Cuisine Mirabelle" 1979 by Sheila Black and Anthony Hern

Paired with Bolney Blanc De Blancs 2021

Main Course

Filets De Sole Marseillaise

Steamed Lemon Sole, Rice Pilaf, Poached Lobster, Button Mushrooms, Velouté (F,C,M,Su)

Taken from the original Mirabelle cookbook "Cuisine Mirabelle" 1979 by Sheila Black and Anthony Hern

Paired with Bolney Pinot Gris Vintage 2023

Dessert

Peach & Raspberry Panna Cotta

Raspberry Sorbet, Caramel Tuille, White Chocolate Crumb (M,G,Su)

Paired with Bolney Muscaris 2022

Coffee and Petit Fours



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