



Festive Lunch Sample Menu

2 Courses £27.00 or 3 Courses £32.00

Starters

Mushroom Parfait (V,G,E,M,Su,Ce,Mu)

Pickled cranberries, cranberry gel, griddled sourdough, crispy shallots

Butternut Squash & Coconut Bisque (F,Mo,C,Ce,Su,M,So,Mu)

Infused with lemongrass, chilli, kaffir lime with shellfish oil

Smoked Salmon & Prawn Cannelloni (F,C,M,Ce,Mu)

Supplementary charge of £3.00

White crab meat, basil, tomato & cucumber salsa, gem lettuce, avocado

Confit Turkey Scotched Egg (G,E,Su,N,Ce,Mu)

Soft Burford Brown egg, spiced plum ketchup, chestnut, sage

Main Course

Venison Loin (M,E,Ce,Mu,Su)

With root vegetable shepherd's pie, baby carrots, carrot puree, calvados creamed savoy cabbage, rosemary jus

Ballotine of Guinea Fowl (M,E,Ce,Mu,Su)

Supplementary charge of £5.00

Wrapped in prosciutto with truffle mousse, salt baked celeriac & puree, black garlic ketchup, crispy skin, guinea butter sauce

Sussex Chalk Stream Trout (F,Mo,M,Ce,Mu)

Mussel curry, turmeric crushed potatoes, spinach puree, confit garlic, wilted sea beets

Tart-fine of Rainbow Beetroot (V,G,M,E,N,Ce,Mu,Su)

Nut Knowle Farm goat cheese mousse, beetroot jam, onion marmalade, walnut & apple salad, verjus dressing

Sides - £6.50

Garlic & rosemary parmentier potatoes (V,M)

Honey glazed carrots & parsnips (V,M)

Brussel sprouts, pancetta & chestnuts (M,N)

Desserts

Saffron Poached Comice Pear (M,E,Se)

Passion fruit bavarois & sauce, white chocolate ice-cream, toasted black sesame, sesame tuile

Clementine Polenta Drizzle Cake (V,M,E,N)

Roasted figs, pistachio ice-cream, toasted pistachios, candied orange

Selection of Cheeses (G,M,Su,Ce,Se,Mu - some cheese may be unpasteurised)

Supplementary charge of £4.00

Three finest cheeses, homemade chutney, grapes, sourdough crackers & salted butter

Selection of Pacotized Ice Creams & Sorbets (G,M,So,V,Ce,E,Mu)

Biscuit crumb, tuille (up to 2 scoops included).

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