



Mother's Day Sunday Lunch Menu

Sunday 15th March 2026

£75.00 per person

Appetiser

Baked Scallop Kilpatrick (Ce,Sh,M,Mu,F,G,Su)

Diver Caught Scallop, Ventrèche Bacon, Spiced Beurre Blanc, Panko

Starters

Lobster & Saffron Coquette (Ce,C,M,Sh,F,G,Su)

Truffled Creamed Leeks

Thai Beef Tartare (Ce,E,G,Su,E,Se)

Confit Duck Egg, Lime & Coriander Mayo, Sesame Crackers

Sicilian Caponata (Ce,Su,N,G,Mu)

Rocket & Pecan Pesto, Sourdough Focaccia Croute

Fig, Nduja & Salted Fava Bean Risotto (Ce,Su,M,Mu)

Baby Burrata, Kalamatas

Main Courses

Alberico Pork Topped With Ventrench Bacon & Brioche Crumb (Su,Ce,G,M,Mu,E)

Wild Garlic Saint-Andre Fondue

Guinea Fowl & Red Prawn (G,Sh,Su,E,M,F,Ce,Mu)

Chorizo Gumbo, Sweetcorn & Leek Fritter, Cornbread

Mizo-glazed Sea Bream (So,Su,F,Mo,Sh,Ce)

Hot & Sour Clam Sanratan , Grilled Baby Cucumber

Butternut & Fennel Ravioli (V,G,M,Sh,Mu,Ce)

Spaghetti Squash, Chilli, Cumin Sauté Acorn Squash, Thyme Cream

Desserts

Banoffee Pavlova (V,E,M,So,Ce,Mu)

Caramelised Banana, Banana Ice Cream, Chocolate Soil, Vanilla Bean Chantilly

Bailey's Panna Cotta with Rhubarb Sorbet (V,E,M,Su,So,Ce,Mu)

White Chocolate Crumb, Poached Rhubarb

Milk chocolate & Tonka Bean Mousse Cake (V,E,M,G,So,Ce,Mu)

Blood Orange Marmalade, Chocolate tuille, Tonka bean Ice Cream

Pevensey Blue Crème Brûlée with Candied Tarragon (V,M,G,E,Su,Ce,Mu)

Tarragon Pangrattato, Pear Compote

Hot Beverages

All Served with Petit Fours

The Grand Hotel Tea Selection	£5.25
Cafetière of Ground Coffee / Decaffeinated Coffee	£5.25
Espresso	£4.25
Americano	£5.45
Double Espresso	£5.45
Cappuccino	£5.45
Café Latte	£5.45
Macchiato	£5.45

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

Vegetarian dishes can be made plant-based upon request.