



Easter Sunday Lunch Menu

Sunday 5th April 2026

£46.00 per person

Starters

Smoked Mackerel and Horseradish Pate (F, M, Su, G, E)

toasted crumpet, pickled cucumber

Ham Hock and Leek Croquettes (G, M, E, Su)

tomato, onion, ale chutney, crisp salad

Asparagus and Dolcelatte Cheese Tart (Su, G, M, E, V)

baby salad, white wine poached pear

Spring Garden Pea and Mint Soup (M, Ce, Su)

crispy pancetta

Main Courses

Rosemary and Garlic Roast Leg of English Lamb (Su, M, G)

thyme roast potatoes, honey-glazed parsnips, braised red cabbage, Sussex charmer cauliflower cheese, red wine jus

Roast Crown of Chicken (Su, M, G)

thyme roast potatoes, honey-glazed parsnips, braised red cabbage, Sussex charmer cauliflower cheese, red wine jus

Roast Fillet of Cornish Hake (F, G)

crushed Bombay potatoes, fried okra, black onion seed onion fritters, masala sauce

Harissa Roasted Cauliflower Steak (V, M)

sumac yoghurt, pomegranate, confit cherry tomatoes, baby spinach, tender stem broccoli

Desserts

Lemon Meringue Tartlet (G, E, M)

vanilla cream, raspberries

Rich Chocolate Marquise (G, E, M, So)

sour cherries compote

Sticky Toffee Pudding (M, E, G)

toffee sauce, tonka bean ice cream

Selection of Local English Cheese (G, Su, M)

seasonal chutney, crackers

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 are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and 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 PB – plant based Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites V – vegetarian