



## Easter Sunday Lunch Menu

Sunday 5<sup>th</sup> 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