



LUNCH MENU

2 Course £30.00 3 Course £35.00



Starters

La Salade Tropezienne (M, Sh, Su, Ce)

king prawn, chevre goats cheese, peach, red chard, rose vinaigrette

Supplementary charge of £5.00

Pevensey Blue twice baked Souffle (M, G, Su, N, E, Ce)

celery and pear marmalade, walnut crumb

Heritage Tomato Salad (E, Su, Ce)

kalamata olive tapenade, basil meringues, pine nuts, balsamic vinegar

Add grilled sardine (F)

Supplementary charge of £4.00

Seasonal Soup (Please ask for allergens)

artisan bread

Chargrilled Asparagus (E, G, So, Ce)

bacon crusted poached egg, cured copper ham, wild garlic emulsion

Main Course

Creedy Carver Confit Leg of Duck (Su, Ce, So, Se)

stir fried bok choy, mange tout, baby corn, purple carrots, garlic and ginger jasmine rice

Supplementary charge of £5.00

Market Fish of the Day (F, Su, M, Ce)

curried creamed leeks, summer squash spaghetti, preserved lemon jersey royals

Slow Baked Olive Crusted Aubergine (V, M, Su, Ce)

char grilled padron peppers, tzatziki, tomato and onion chutney

Egyptian Ta'ameya (V, M, Su, Se, Ce)

beetroot and orange hummus, avocado ice-cream

Char Grilled Pork Fillett Medallion (M, Su, Ce)

fennel and taleggio, crispy polenta, cavolo nero, ragu

Sides - £6.50

Roasted Padron Peppers (V)

Isle of Wight Tomato Salad, Olive Crumb (V, Su)

Chive Buttered Jersey Royals (M, V)

Desserts

Dessert of the Day (Please ask for allergens)

Burnt Basque Cheesecake (M, E)

blackberry compote, candied lime

Strawberry and Coconut Slice (G, M)

pink peppercorn ice-cream

Selection of 3 English and Continental Cheeses (G, M, Su, Ce)

chutney, crackers

Supplementary charge of £5.00