



## 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 sardines (F)

*Supplementary charge of £5.00*

**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*