



Easter Sunday Lunch Menu

Sunday 28th March 2027

£48.00 per person

Starters

Smoked Trout and Dill Parfait (F, M, Su, G)

toasted sourdough, pickled cucumber

Thinly Sliced Garlic and Rosemary Porchetta (G, M, E, Su)

cornichons, truffle mayonnaise, rocket, figs

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 South Downs 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 Loch Duart Salmon (F, G, E, C)

chorizo gnocchi, tenderstem broccoli, Cornish mussel tempura

Harissa Roasted Cauliflower Steak (V, M)

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

Desserts

Passion Fruit Meringue Tartlet (G, E, M)

vanilla cream, raspberries

Chocolate and Orange Torte (G, E, M, So)

candied orange cream

Steamed Syrup Sponge Pudding (M, E, G)

vanilla crème anglaise

Selection of Fine Local Cheeses (M, Su, Ce, N, P, Se, G, So) (some cheese may be unpasteurised)

seasonal chutney, crackers

If you have a food allergy or intolerance, please let us know 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 So - soybeans
Su - sulphur dioxide & sulphites V – vegetarian

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