



LUNCH MENU

2 Course £30.00 3 Course £35.00



Starters

Fresh Local Sea Bass topped with Sussex Ricotta (F, M, G, Ce, Su, Mu)

lord of the hundreds crumble, courgette, aubergine

Heritage Tomato Salad (Su, M, Ce, Mu)

whipped button mill, basil, balsamic pearls, grilled peaches

Ham Hock (Su, Mu, Ce, G, M)

gooseberry, borage terrain, horseradish cream, sourdough

Mirabelle Soup of the Day (Please ask for allergens)

artisan bread

Crispy Prawns (G, Sh, Mu, Ce, E, Su)

corn and bacon salad, garlic emulsion

Supplementary charge of £5.00

Main Course

Confit of Salt Marsh Lamb Shoulder (Su, Mu, Ce, M)

minted jersey royals, watercress and radish salad, rosemary jus

Supplementary charge of £5.00

Pan-Fried Cornish Hake with Mussels (F, Mu, Su, N, Mo, Sh, Ce, G)

gem lettuce and summer squash, broad bean stew, almond granola

Courgette Flower (M, Mu, Su, Ce)

stuffed with Golden Cross goats cheese, pea velouté, herb oil

Corn Fed Chicken Supreme (Su, M, Ce, Mu, E)

stuffed with a preserved lemon and leek sausage, brown butter mash, tender stem broccoli, jus

Charred Baby Hispi Cabbage (N, Su, Ce, Mu)

white bean and summer truffle puree, pickled shallots, walnut crumb

Sides - £7.00

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)

Warm Cherry Bakewell (M, G, E, Su)

caramelised sugar, clotted cream ice-cream

Summer Berry Pudding (G, Su, M, E)

Eton Mess ice-cream, white chocolate tuile

Selection of 3 Finest British Cheese (G, M, Su, Ce, Se, Mu)

spiced plum chutney, grapes, crackers, local honey (some cheese may be unpasteurised)

Supplementary charge of £5.00