



LUNCH MENU

2 Course £30.00 3 Course £35.00



Starters

Tender Cod (F, Su, G, M, Ce, Mu)

crispy potato, tomato bonito broth, broccoli caviar

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

gooseberry, borage terrine, horseradish cream, sourdough

Soup of the Day (Please ask for allergens)

artisan bread

Goats Cheese and Truffle Bake (M, Mu, Ce, Su, E)

beetroot gel, olive crumb

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

bacon and sweetcorn salad, garlic emulsion

Supplementary charge of £5.00

Main Course

Slow Roasted Confit Lamb Shoulder (Su, Mu, G, Ce, M)

aubergine, radish and watercress salad, lamb jus

Supplementary charge of £5.00

Sussex Fish of the Day (F, Su, Ce, M, G)

warm tartare sauce, salt-baked celeriac, crispy potato

Roasted Corn Fed Chicken Breast (Su, M, Ce, Mu, G)

honey glazed parsnips, spiced red cabbage puree, baby carrots, truffle bread sauce, jus

Stuffed Acorn Squash (Su, Ce, M, N)

caramelised onion, goats cheese, pine nuts, olives, confit Isle of Wight tomatoes

Charred Baby Hispi Cabbage (M, Ce, Su)

white bean and Autumn truffle puree, pickled shallots, fresh truffles

Sides - £7.00

Sauteed Mixed Mushrooms with Tarragon Crumb (V)

Roasted Sweet Potato, Pancetta and Chives (Su)

Savoy Cabbage in clarified Butter topped with Pistachio (M, N)

Desserts

Dessert of the Day (please ask for allergens)

Chestnut Crème Brûlée (M, G, E, Su, N)

quince ice-cream

Valrhona Chocolate and Tarragon Parfait (G, N, M, E)

pear soup, almond tuile

Selection of Ice-Creams and Sorbets (G, M, So, V)

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

blackberry and pear jelly, spiced plum chutney, grapes, crackers (some cheese may be unpasteurised)

Supplementary charge of £5.00