



## Dinner

Tuesday 19<sup>th</sup> to Saturday 23<sup>rd</sup> March inclusive

### Appetisers

Roast Jersey Royale Potatoes with Glazed Pear, Sussex Crumble Blue Cheese, Walnut Salad

Duck Breast Salad with Thai Asparagus, Sweet Potato, Raspberry Vinaigrette

Mackerel Pâté, Pickled Cucumber, Fennel Jelly

Mascarpone Stuffed Courgette Flower, Peas, Artichoke, Mustard Dressing (v)

### Main Courses

Cod with Pork, Purple Sprouting Broccoli, Lemon Butter Sauce

Lamb, Potato Terrine, Aubergine Purée, Radicchio Lettuce

Chicken Breast, Celeriac Purée, French Lentils, Parsnip

Poached Trout with Cauliflower & Saffron Couscous

Mediterranean Vegetable Lasagne (v)

### Desserts

Cheesecake & Amaretti Crumble, Marmalade Ice Cream

Chocolate Tart, White Chocolate Ice Cream

Coconut, Matcha & Raspberry Tiramisu

Mango & Passion Fruit Mousse, Kiwi Salsa

\*\*\*\*

3 courses £46.00 per person - 2 courses £39.00 per person

French Press Coffee & Petits Fours £4.95 per person - Speciality Coffee & Petits Fours £5.15 per person

For Tables of Six or more a Discretionary Service Charge of 10% will be added

All prices inclusive of VAT - (v) suitable for Vegetarians

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

Please refrain from using your mobile phone in the restaurant