



Luncheon

Tuesday 19th to Saturday 23rd 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)

Lobster Bisque (£3.50 supplement)

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)

Venison Fillet with Squash, Parmesan & Truffle (£10.50 supplement)

Desserts

Cheesecake & Amaretti Crumble, Marmalade Ice Cream

Chocolate Tart, White Chocolate Ice Cream

Coconut, Matcha & Raspberry Tiramisu

Mango & Passion Fruit Mousse, Kiwi Salsa

A selection of Cheeses, Homemade Chutney, Crackers & Celery, Walnut Bread (£2.00 supplement)

3 courses £28.00 per person - 2 courses £23.00 per person - All prices inclusive of VAT

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

(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