



Sunday 21st April 2019

£45.00 per person including VAT

For Tables of Six or more

a Discretionary Service Charge of 10% will be added

French Press Coffee & Petits Fours £..... per person

Gratuities are at your discretion

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

Easter Sunday Luncheon

Beef Tataki, Heritage Carrots, Gherkin Purée, Red Wine Caramel

Mackerel Ceviche, Horseradish Cream, Pickled Cucumber,
Rainbow Radishes

Stuffed Courgette Flower, Semi Cuit Ratatouille,
Mascarpone & Red Pepper Mousse

Lovage Soup

Sussex Marsh Lamb Rump with Pine Nut & Garlic Crust,
Tomato Confit, Tarragon Gnocchi

Seared Guinea Fowl with Ginger & Thyme,
Heritage Beetroot, Pak Choi

Seafood Bouillabaisse, Garlic Croûtons with Rouille Sauce,
Jersey Royale Potatoes

Lentil, Carrots & Squash Spring Rolls, Green Salad

Apple & Cider Caramel Cream, Mille-feuille, Apple Tartare,
Caramel Ice Cream

Brandy Snap Baskets, Berry Fruit Salad, Semi-set Raspberry Jelly

Mirabelle Soufflé

A selection of Cheeses, Homemade Chutney,
Crackers & Celery, Walnut Bread