



For those on our Dinner Inclusive terms or those with gift vouchers please refer to dishes with asterisks (\*\*\*)  
Items without will incur a supplementary charge.

## LUNCH MENU

### *Treat Yourself...*

**Attilus Caviar (50grams), Springs Smoked Salmon, Blini** (G,E,M,F,Su) *for two* £90.00  
Served with a 175ml glass of Louis Roederer Brut Premier Champagne per person

### *Starters*

**64° Duck Egg Yolk** \*\*\* (V,M,G,E) £8.00  
chive oil, toasted brioche, caramelised onion purée, pickled shallot

**Green Bell Pepper Gazpacho** \*\*\* (Su,G,V,Mu,M) £8.00  
goat's cheese & broad bean tartlet

**Aged Smoked Beef Tartar** (E,Su,Mu) £12.50  
parsley emulsion, wild garlic capers, nasturtium, potato puff

**Local Butter Poached Lobster** (Sh,M) £16.00  
sand carrot purée, pak choi, lemon grass sauce, coriander oil

**Local Sea Bream Ceviche** (Su,F) £10.00  
coriander, chilli, trout roe, finger lime, gooseberries

### *Mains*

**Sussex Old Spot Pork** \*\*\* (M,Ce) £25.00  
ragu of shoulder, confit belly, braised leek, celeriac purée, apple gel, pork sauce

**Whole Roasted Lemon Sole** (F,M,Sh,G) £32.00  
brown butter caper sauce, brown shrimp, samphire, Jersey Royals

**Butter Roasted Cauliflower** \*\*\* (V,M,E) £25.00  
pomegranate, smoked burrata, chimichurri, summer truffle, harissa mayonnaise

**Pan Fried Cornish Hake** (F,M,Sh,Ce) £29.00  
fricassée of coco de paimpol beans, pickled cockles, sea herbs, chorizo, dill oil

**Salt Marsh Two Bone Lamb Rack** (Mu,M,Ce,F,G,Su) £38.00  
watercress purée, nduja potato terrine, tempura anchovy, pedro ximenez pickled peas, lamb jus

### *Sides*...all priced at £6.00

**French Fries** ...parmesan & Truffle (M)

**Baby Mixed Carrots**...yoghurt, sumac (M,D)

**Bitter Leaf Salad** ...blue cheese, walnuts, celery (M,N,Su)

**Purple Sprouting Broccoli** ...lemon & garlic butter

Please refrain from using your mobile phone in the restaurant.

A discretionary 10% service charge will be added to your bill for all food and beverage services  
and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order  
and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans  
Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian \*can be adapted to gluten free