



## LUNCH OFFER

**2 courses £18.50**

**3 courses £22.50**

**(choose from dishes marked with an \*)**

The following is a sample lunch and dinner menu.

### Nibbles

Smoked mixed nuts £1.50

Root vegetable crisps £1.50

Marinated olives £3.50

### Starters

Jerusalem artichoke soup, duck ragu, truffle oil £7\*

Chicken and ham hock terrine, raisin purée, pickled beets £7.50\*

Devilled lambs' kidneys and mushrooms on fried sour dough bread £7\*

Twice baked blue cheese soufflé, cheddar and spring onion sauce (v) £7\*

Thai fish cakes, carrot and sesame salad, sweet chilli dip £7.50\*

Home smoked salmon, celeriac remoulade, rye bread £8

### Main Courses

Tempura cod and chips, mushy peas, curry sauce, tartare sauce £13.50\*

Chiang Mai beef curry noodles, peanuts, coconut, coriander £13.50\*

Honey roasted ham, beef dripping chips, Hallgate Farm free range fried eggs, piccalilli £13.50\*

Bean tagine, bulgur wheat salad, Sussex halloumi, pickled fennel (v) £13.50\*

Braised lamb shoulder shepherds pie, smoked garlic mash, honey roasted parsnips £14.50\*

Fillet of bream, shellfish bisque, crushed new potatoes, spinach, crab beignet £16

### Side Orders £4

Sautéed broccoli and cavolo nero cabbage; Chunky chips with truffle oil and parmesan; Sautéed potatoes with onions and bacon; Buttered spinach; Cheddar cheese mashed potatoes

### Puddings

Salted caramel and walnut ice cream £6\*

Pineapple upside down cake, rum caramel, raisin ice cream £6.50\*

Dark chocolate delice, coffee ice cream, salted caramel, brandysnaps £6.50\*

Pistachio cake, almond cream, cashew nut ice cream £6.50\*

Rhubarb and custard sundae, honeycomb, stem ginger ice cream £6.50\*

Sussex and Hampshire cheeses, oatcakes, wafers, quince jelly £8.50

Please inform the Restaurant Manager, before ordering, if you have any dietary requirements or food allergies. All prices include VAT at 20%.

An optional gratuity of 10% will be added to your bill and shared fairly amongst the staff.