

LUNCH MENU

Please note this is a sample menu.

2 courses £23

3 courses £27.50

First Course

Jerusalem artichoke soup, duck ragu, truffle oil
Duck Rillettes, pear chutney, pickled vegetables, hazelnut toast
Twice Baked Blue Cheese Soufflé, cheddar and spring onion sauce
Spiced Crab Cake, coconut sauce, poached egg, coriander cress
Home Smoked Salmon, celeriac remoulade, rye bread
Seared Scottish Scallops, cauliflower purée, capers (supplement £5)

Main Course

Breast of Guinea Fowl, boudin blanc, white onion purée, croquets
Bean Tagine, bulgur wheat salad, Sussex haloumi, pickled fennel
Fillet of Hake, savoy cabbage with crispy bacon and pine nuts, champ mash
Fillet of Bream, shellfish bisque, crushed new potatoes, spinach, crab beignet
Fillet of Pork, crispy ham hock, crushed swede, apple and pork compote
Fillet of Beef, oxtail ragu, potato terrine, carrot purée, bone marrow (supplement £10)

Side Orders: Sautéed broccoli and cavolo nero cabbage; Chunky chips with truffle oil and parmesan; Sautéed potatoes with onions and bacon; Buttered spinach; Mashed potatoes with home-smoked garlic £4

Dessert

Salted Caramel and Walnut Ice Cream, brandy snap wafers
Pineapple Upside Down Cake, rum toffee sauce, raisin ice cream
Dark Chocolate Delice, salted caramel, coffee ice cream
Ginger Panna Cotta, rhubarb sorbet, honey comb
Pistachio Cake, almond cream, cashew nut ice cream
Sussex and Hampshire Cheeses, oatcakes, wafers, quince jelly (supplement £3)
(Choose three from; Sussex Mature Cheddar, Brighton Blue, Sussex brie, Rosary Goats' Cheese, Goodweald Smoked)

Coffee or Tea with Chocolates

Cafetière (Rich Italian or Decaffeinated), Espresso, Double Espresso, Cappuccino, Café Latte
Hot Chocolate
Pot of Tea (Birchall's English Breakfast, Earl Grey, Herb, Fruit, Green, Darjeeling or Decaffeinated)
£3.75

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.