

SUNDAY LUNCH MENU

Two Courses £23 | Three Courses £27.50
Children (under 10) Two Courses £13 | Three Courses £17

Please note the same Sunday Lunch menu is served in both restaurants.
The following is a sample menu.

First Course

White Bean, Pancetta and Sage Soup, sourdough croutons
Potted Duck Rillettes, pear and ginger chutney, walnut toast
Beetroot Risotto, shaved fennel salad, pickled beetroot
Thai Fish Cakes, carrot and sesame salad, sweet chilli dip
Home Smoked Salmon, celeriac remoulade, rye bread
Twice Baked Blue Cheese Soufflé, cheddar and spring onion sauce (v)

Main Course

Roast Sirloin of English Beef, Yorkshire pudding, roast potatoes, red wine gravy
Roast Shoulder of Funtington Pork, roast potatoes, apple and herb stuffing, port and apple compote
*Roasts are served with savoy cabbage with
bacon, swede and carrot purée and cauliflower cheese*
Fillet of Bream, shellfish bisque, crushed new potatoes, spinach, crab beignet
Fillet of Loch Duart Salmon, smoked bacon and shrimp chowder, curry oil, crispy shallots
Breast of Guinea Fowl, boudin blanc, white onion purée, croquets
Bean Tagine, bulgur wheat salad, Sussex haloumi, pickled fennel

Side Orders

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

Dessert

Mandarin Ice Cream, tuile wafer
Pistachio Cake, almond cream, cashew nut ice cream
Pineapple Upside Down Cake, rum caramel, raisin ice cream
Dark Chocolate Delice, coffee ice cream, salted caramel
White Chocolate Cheesecake, mandarin sorbet, sesame seed tuile
Local Cheeses, oatcakes, wafers, quince jelly (£3 supplement)
(Choose two from: Sussex Mature Cheddar, Brighton Blue, West Sussex Brie, Rosary Goats' Cheese and Goodweald Smoked)

Coffee or Tea with Chocolates

Cafetière (Rich Italian or Decaffeinated), Americano, Latte, Cappuccino, Espresso, Macchiato,
Pot of Tea (Birchall's English Breakfast, Earl Grey, Camomile, 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.