

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday August 8th – Saturday August 12<sup>th</sup>

2 courses £18.00

3 courses £23.00

or simply choose 1 course a la carte

### STARTER

#### **Olive Oil Poached Sea Trout**

Cucumber Salad, Herb Sour Cream £7.75

#### **Nutbourne Tomatoes, Buffalo Mozzarella**

Shallots, Basil, Cold Pressed Olive Oil £7.50

#### **Confit Duck Croquettes**

Beetroot, Apple, Watercress £8.00

### MAIN COURSE

#### **Orchard Farm Pork Loin**

Ratte Potato, Curly Kale, Grain Mustard Velouté £15.00

#### **Potato and Herb Gnocchi Skillet**

Girolles, Gem Lettuce, Cured Tomato, Shaved Fennel £13.00

#### **Chef's Catch of the Day**

Locally Sourced Fish Simply Prepared £13.50

### DESSERT

#### **Chilled Ginger & Cardamom Rice Pudding**

Lavender Roasted Nectarines £6.50

#### **White Chocolate Mousse**

Marinated Sussex Strawberries, Butter Tuille £6.50

#### **Raspberry Shortbread**

Mascarpone & Lemon Curd Ripple Ice Cream £6.50