

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday October 10<sup>th</sup> – Saturday Oct 14<sup>th</sup>

2 courses £18.00

3 courses £23.00

or simply choose 1 course a la carte

### STARTER

#### **Grilled Line Caught Mackerel**

Pickled Daikon, Cured Tomato Tapenade £7.25

#### **Poached Pear & Colston Basset Stilton**

Seasonal Leaves, Lemon Dressing £7.50

#### **Boudin of Sussex Partridge**

Pearl Barley, Grain Mustard £7.50

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### MAIN COURSE

#### **Confit of Duck**

Roast Beetroot, Curly Kale, Red Wine Jus £15.00

#### **Roasted Cauliflower**

Kamut, Cranberries, Raisins, Apricots, Kale, Almonds 13.00

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

Locally Sourced Fish Simply Prepared £13.50

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### DESSERT

#### **Vanilla Panna Cotta**

Mulled Blackberries, Orange Sesame Tuille £6.50

#### **Chocolate Ganache Tart**

Milk Sorbet £6.50

#### **Pear & Ginger Crumble**

Honey Ice Cream £6.50