

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday April 10th – Saturday April 17th

2 courses £18.00

3 courses £23.00

or simply choose 1 course a la carte

STARTER

Spring Leek & Wild Garlic Soup

Flaked Salt Cod, Parsley Purée £7.75

Citrus Cured Sea Trout

Cucumber Salad, Grain Mustard, Dill, Sour Cream £8.50

Pulled Ham Hock Croquettes

TPT Piccalilli £8.25`

Pulborough Beetroot & Rosary Goats Cheese

Pink Lady Apple, Candied Walnuts, Cider Dressing £7.50

MAIN COURSE

Herb Roasted Breast of Chicken

Morel Tortellini, Tarragon Velouté £15.00

Rump of South Downs Lamb

Charlotte Potatoes, Minted Pea Purée, Wilted Gem, Pan Juices £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

Roasted Aubergine, Herb Quinoa

Cavolo Nero, Apple, Toasted Almonds £13.00

DESSERT

White Chocolate Cheesecake

Rhubarb Gelée, Poached Rhubarb, Honeycomb £6.75

Fine Pear Galette

Almond Frangipane, Salted Caramel Ice Cream £6.75

Treacle Tart

Lemon Thyme & Passionfruit Ripple Ice Cream £6.75