

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday July 10th – Saturday July 14th

2 courses £18.00

3 courses £23.00

or simply choose 1 course a la carte

STARTER

Chilled Nutbourne Tomato Gazpacho

Burrata, Cured Tomato, Cold Pressed Olive Oil £8.25

Salted Cod Croquettes

Gribiche Sauce £8.00

Ballotine of Ham Hock

Quail Egg, Peas, Soused Girolles, Dijon Mustard £8.25

Pressed Beetroot Terrine

Rosary Goat Cheese, Sour Cream, Horseradish £8.00

MAIN COURSE

Roasted Rump of Lamb

Gratin Potato, Minted Pea Purée, English Broccoli £15.00

Herb Roasted Breast of Chicken

Gem Lettuce, Crisp Prosciutto, Parmesan, Caesar Dressing £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

Roasted Cauliflower, Herb Quinoa

Pink Lady, Toasted Almonds, Salsa Verde £13.00

DESSERT

Dark Chocolate Delice

Poached Cherry, Black Cherry Sorbet £6.75

West Sussex Strawberry Sable

Basil, Mint, Strawberry Ripple Ice Cream £6.75

Lime Custard Tart

Raspberry Basil Sorbet £6.75