

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

2 courses £22.00 / 3 courses £26.00

STARTER

Roasted Sussex Corn Velouté

Yoghurt, Chive

Chicken Liver & Cognac Parfait

Toasted Milk Bread, Red Onion Chutney

Sussex Mackerel

Daikon Radish, Cured Tomato, Anchovy Aioli

Hearts of Gem Lettuce & Summer Leaves

Pink Lady Apple, Fennel, Walnut Apple Cider Dressing

MAIN COURSE

Confit Pork Belly

Puy Lentils, Hispi Cabbage, Bramley Purée

Roast Cod

Cauliflower, Romanesco, Chard, Bloomed Sultanas

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Seasonally Inspired Vegetarian

Please See Our Daily Specials Board

DESSERT

Vanilla & Mascarpone Panna Cotta

Red Wine Poached Pear, Mulled Blackberries

Treacle Tart

Vanilla Mascarpone Ice Cream

Dark Chocolate Mousse, Butter Tuille

Vanilla Chocolate Caramel Ripple Ice Cream

Selection of British Cheese

TPT Chutney, Water Crackers

£3.00 supplement

Godminster Cheddar, Colston Basset,

Burwash Rose, Baron Bigod, Golden Cross Goats Cheese

Extra Crackers £1.50 per portion

please ask about our dessert wines & ports

Due to current times, items may be in limited supplies so please bear with us