

# lunch

additional daily specials on the board inside

2 courses £22.00 / 3 courses £26.00

## STARTER

### **Chestnut Mushroom Velouté**

Sour Cream, Chive

### **South Downs Pheasant "Sausage Roll"**

Apple, Chestnut, Red Onion Chutney, Dijon Mustard

### **Grilled Sussex Mackerel**

Pickled Daikon, Cured Tomato Tapenade, Preserved Lemon

### **Autumn Leaves & Herbs, Lemon Dressing**

Rosary Goat Cheese, Cranberries, Candied Pecans

---

## MAIN COURSE

### **Slow Braised Shoulder Of South Downs Lamb**

Forked Potato, Winter Kale, Capers, Rosemary

### **Roasted Loin of Cod**

Potato, Leek, Courgette, Mussel & Chive Velouté

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

Locally Sourced Fish Simply Prepared

### **Seasonally Inspired Vegetarian**

Please See Our Daily Specials Board

---

## DESSERT

### **Orchard Fruit Crumble**

Raspberry Ripple Ice Cream

### **Stick Toffee Pudding**

Butterscotch Sauce, Clotted Cream Ice Cream

### **Mascarpone & Passion Fruit Cheesecake**

Mango, Honeycomb

### **Selection of British Cheese**

TPT Chutney, Water Crackers

£3.00 supplement

Pitchfork Cheddar, Barkham Blue, Baron Bigod,

Burwash Rose, 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