

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

2 courses £23.00 / 3 courses £27.00

STARTER

Roast Corn Velouté

Sour Cream, Soft Herbs

Ballotine of Free Run Chicken

Leeks, Black Trompette Mushrooms, Raisin Pureé

Salt Cod Croquettes

Romesco Sauce

Roasted Beetroot, Rosary Goats Cheese, Hazelnuts

Watercress, Pink Lady, Lemon Dressing

Extra Bread £2 per portion

MAIN COURSE

Loin of Orchard Farm Pork

Charlotte Potatoes, Chard, Apricot

Grilled South Coast Mackerel

Courgette, Tomato, Olive, Saffron Onions

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Seasonally Inspired Vegetarian

Please See Our Daily Specials Board

DESSERT

Black Cherry & Almond Tart

Clotted Cream Ice Cream

Dark Chocolate Delice

Pistachio Ice Cream

Set Vanilla Custard & Summer Berries

Strawberry Basil Sorbet

Selection of British Cheese

TPT Chutney, Water Crackers

£3.00 supplement

Pitch Fork Cheddar, Colston Bassett Stilton,

Burwash Rose, Baron Bigod, Golden Cross Goats Cheese

Extra Crackers £1.50 per portion

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

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.