

# lunch

## ADDITIONAL SPECIALS ON THE BOARD

2 courses £26.00

3 courses £31.00

## STARTER

### **South Coast Seafood Chowder**

Mussels, Prawns, Chive

### **Croquette of Confit Duck**

Beetroot Remoulade, Quince

### **Chalk Stream Farm Trout**

Smoked Salmon Mousse, Pickled Cucumber

### **Tartlette of Woodland Mushrooms**

Soft Herbs, Poached Hen Egg

Extra Bread £2 per portion

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## MAIN COURSE

### **Roasted Cauliflower, Bloomed Sultanas, Hazelnuts**

Brussel Sprouts, Capers, Cavolo Nero, Chimichurri

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

Locally Sourced Fish Simply Prepared

### **Pan Roasted Haddock**

Butternut Squash, Tenderstem, Lemon Caper Noisette

### **Roasted Crown of South Downs Partridge**

Savory Bread Pudding, Salsify, Chard

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## DESSERT

### **Blood Orange Posset**

Orange Drizzle Cake

### **Dark Chocolate Fondant**

Muscovado Vanilla Ice Cream

### **Vanilla & Mascarpone Cheesecake**

Poached Rhubarb, Rhubarb Sorbet

### **Selection of British Cheese**

£3.00 Supplement

Extra Crackers £1.50 per portion