

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £30.00

3 courses £36.00

STARTER

Crown Prince Squash Velouté

Nutmeg Crème Fraiche, Pumpkin Seed Granola

Sussex Game Terrine

Celeriac Remoulade, Piccalilli

Winter Leaf Salad

Comice Pear, Blue Cheese, Crostini, Walnut Dressing

Hot Smoked Loch Duart Salmon

Heritage Beetroot, Beetroot Ketchup

Sødt Bakery Bread with South Downs Butter £2.00 per portion

MAIN COURSE

Roscoff Onion & Portobello Mushroom Tart

Cavolo Nero, Ricotta, Crisp Shallots

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Breast of Southdown's Pheasant & Leg Pithivier

Red Cabbage, Parsnip Purée

Loin of Atlantic Cod

Potato Gnocchi, Butternut Squash, Caper Split Dressing

DESSERT

Orange & Grand Marnier Cheesecake

Honeycomb, Orange Curd, Mandarin Sorbet

Chocolate & Hazelnut Custard Tart

Dark Chocolate Ice Cream

Sticky Toffee Pudding

Brandy Snap, Clotted Cream Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion