

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £32.00

3 courses £37.00

STARTER

Curried Parsnip Soup

Pakora Onions, Yoghurt, Mint

Pressing of Rabbit & Pulled Ham Hock

Beetroot, Shallot, Bloomed Sultanas

Roasted Carrot & Pumpkin Seed Hummus

Winter Leaves, Pink Lady Apple, Baked Granola

Brandade of Salted Cod

Preserved Lemon, Cucumber, Crostini

Sødt Bakery Bread with South Downs Butter £2.00 per portion

MAIN COURSE

Roasted Golden Beetroot

Herb Quinoa, Hazelnuts, Cavolo Nero

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Coq au Vin

Potato Purée, Shallot, Smoked Bacon, Mushroom

Cornish Haddock

Parsley Root, Chard, Cauliflower, Caper Noisette

DESSERT

Millionaires Shortbread

Dark Chocolate, Salted Caramel, Vanilla Ice Cream

Ginger Set Custard

Poached Rhubarb, Blood Orange, Meringue

Warm Jam Sponge Pudding

Sour Cream Anglaise

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion