

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £32.00

3 courses £37.00

STARTER

Curried Parsnip Soup

Pakora Onions, Yoghurt, Mint

Cured Mackerel

Salt Cod Brandade, Cucumber, Fennel

Ballotine of Guinea Fowl

Leek, Black Trompette Mushrooms, Wild Garlic Aioli

Roasted Carrot & Pumpkin Seed Hummus

Winter Leaves, Pink Lady Apple, Baked Granola

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

Confit Leg of Gressingham Duck

White Bean & Morteau Sausage Cassoulet, Cavolo Nero

Cornish Hake

Potato Gnocchi, Courgette, Roast Tomato Sauce

DESSERT

Millionaires Shortbread

Dark Chocolate, Salted Caramel, Vanilla Ice Cream

Ginger Set Custard

Poached Rhubarb, Blood Orange, Meringue

Warm Fig & Almond Frangipane Tart

Whipped Tonka Bean Mascarpone, Spiced Syrup

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion