

# lunch

## ADDITIONAL SPECIALS ON THE BOARD

2 courses £32.00

3 courses £37.00

### **Sweet Pea Soup**

Wild Garlic Dumplings, Ricotta

### **Sussex Bay Mackerel**

Fennel, Romesco Sauce

### **Rillette of Heritage Pork**

Sultana, Apple, Grape, Pickled Shallot

### **Whipped Feta & Spring Leaves**

Courgette, Preserved Lemon, Black Olive, Crostini

Real Patisserie Bread, South Downs Butter £2.00 per portion

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## MAIN COURSE

### **Risotto of Hampshire Asparagus**

Burford Cheese, Wild Garlic

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

Locally Sourced Fish Simply Prepared

### **Breast of Herb Roasted Chicken**

Fregola, Asparagus, Morel Cream

### **Cornish Hake**

Jersey Potatoes, Spring Vegetables, Grain Mustard Velouté

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## DESSERT

### **Dark Chocolate Delice**

Brandy Snap, Coffee Ice Cream

### **Lemon Custard Tart**

Meringue, Raspberry Sorbet

### **Mascarpone & Vanilla Cheesecake**

Caramelized Banana, Whipped Butterscotch

### **Selection of British Cheese**

£4.00 Supplement

Extra Crackers £1.50 per portion