

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £32.00

3 courses £37.00

STARTER

White Onion & Caraway Velouté

Crispy Shallots, Chive Ricotta

Ballotine of Chicken & Pulled Ham Hock

Celeriac Remoulade, Bloomed Sultana, Caper Shallot Dressing

Whipped Feta & Basil Marinated Courgette

Summer Leaves, Preserved Lemon, Crostini

Mosaic of Loch Duart Salmon

Cucumber, Summer Herb Emulsion

Real Patisserie Bread, South Downs Butter £2.00 per portion

MAIN COURSE

Roasted Summer Squash & Seeded Quinoa

Artichoke, Baked Tomato, Basil Purée

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Confit Leg of Gressingham Duck

Fondant Potato, French Style Peas, Gem, Green Peppercorns

Cornish Haddock

Pickled Potatoes, Nutbourne Tomatoes, Green Beans Black Olive

DESSERT

Dark Chocolate & Passionfruit Delice

Passionfruit Snap, Lemon Thyme Ripple Ice Cream

Crème Fraiche Tart

Poached Rhubarb, Rhubarb Sorbet

Mascarpone & Vanilla Cheesecake

Sidlesham Strawberries, Honeycomb

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion