

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £32.00

3 courses £37.00

STARTER

Summer Vegetable Minestrone

Orzo, Basil

Ballotine of Chicken & Pulled Ham Hock

Celeriac Remoulade, Bloomed Sultana, Caper Shallot Dressing

Whipped Feta & Basil Marinated Courgette

Summer Leaves, Preserved Lemon, Crostini

Gravadlax of Loch Duart Salmon

Pink Grapefruit, Radish, Chive Sour Cream

Real Patisserie Bread, South Downs Butter £2.00 per portion

MAIN COURSE

Roasted Cauliflower

Summer Squash, Chickpeas, Nutbourne Tomatoes, Basil

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Breast of Chicken

New Season Potatoes, Girolles, Broad Beans, Chicken Butter Sauce

Cornish Haddock

Risotto of Peas & Soft Herbs

DESSERT

Dark Chocolate & Passionfruit Delice

Passionfruit Snap, Lemon Thyme Ripple Ice Cream

Crème Fraiche Panna Cotta

Summer Berry Soup, Mint, Basil

Black Cherry & Almond Frangipane Tart

Toasted Almond Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion