

# lunch

## ADDITIONAL SPECIALS ON THE BOARD

2 courses £33.00

3 courses £38.00

## STARTER

### **Roasted Corn Soup**

Charred Corn, Chive

### **Pressing of Rabbit & Pulled Ham Hock**

Honey Soused Vegetables, Bramley Purée

### **Whipped Slipcote Sheep's Curd**

Fennel, Peach, Summer Leaves, Mustard Dressing

### **Gravadlax of Loch Duart Salmon**

Heritage Beetroot, Crème Fraiche

Real Patisserie Sourdough Bread, South Downs Butter £2.50 per person

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## MAIN COURSE

### **Roast Celeriac, Parsley & Toasted Hazelnut Crust**

Girolles, Summer Beans, Pea Nage

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

Locally Sourced Fish Simply Prepared

### **Confit Leg of Gressingham Duck**

Gratin Potatoes, Runner Beans, Heritage Carrot

### **Atlantic Cod**

Olive Oil Crushed Potatoes, Fennel, Roast Tomato Sauce

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## DESSERT

### **Dark Chocolate Tart**

Poached Cherries, Cherry Ripple Ice Cream

### **Crème Fraiche Panna Cotta**

Sussex Raspberries, Almond Tuille

### **Chilled Milk Risotto**

Peach Compôte, Frosted Pistachio, Lavender

### **Selection of British Cheese**

£4.00 Supplement

Extra Crackers £1.50 per portion