

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £33.00

3 courses £38.00

STARTER

Roasted Celeriac & Cep Velouté

Crème Fraiche, Chive

Country Terrine of Orchard Farm Pork & Gressingham Duck

Pistachio, Apricot, Red Onion Chutney

Golden Beetroot, Red Chicory & Watercress

Rosary Goat Cheese, Pink Lady Apple, Walnut Dressing

Gravadlax of Loch Duart Salmon

Daikon Radish, Cucumber, Mustard Dill

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

MAIN COURSE

Roast Cauliflower, Hazelnut, Bloomed Sultanas & Capers

Crown Prince Squash, Cavolo Nero

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Breast of Southdown's Partridge

Potato, Chestnut Mushrooms, Smoked Bacon, Savoy Cabbage

Roasted Cornish Haddock

Smoked Haddock Chowder, Samphire

DESSERT

Dark Chocolate & Hazelnut Tart

Vanilla Whipped Mascarpone, Brandy Snap

Poached Conference Pear

Ginger Cake, Honey & Lavender Ice Cream

Blackberry Delice

Meringue, Mulled Blackberries, Greek Yoghurt Sorbet

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion