

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £33.00

3 courses £38.00

STARTER

Roasted Cauliflower & Aged Comté Velouté

Pickled Florets, Fine Croutons, Chive

Terrine of Southdown's Seasonal Game

Hazelnuts, Bloomed Sultanas, Quince Chutney

Poached Pear, Roasted Parsnip & Watercress

Candied Walnuts, Walnut Dressing

Beetroot Cured Loch Duart Salmon

Daikon Radish, Fennel, Red Endive

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

MAIN COURSE

Roast Celeriac, Baked Granola & Parsley Crumb

Forked Crown Prince Squash, Apple & Date Purée

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Breast of Southdown's Pheasant

Potato Fondant, Braised Red Cabbage, Crushed Roots

Roasted Loin of Cod

Mid Potatoes, Leeks, Cornish Mussel Velouté

DESSERT

White Chocolate Set Custard

Passionfruit, Sesame Tuille, Dark Chocolate Ice Cream

Bramley Apple Crumble

Vanilla Crème Anglaise

Sticky Date & Treacle Pudding

Clotted Cream Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion