

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

Roasted Carrot & Pumpkin Seed Hummus

Winter Leaves, Sheep Rustler, Apple, Pumpkin Seed 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 Almond 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

Parsnip, Brussel Sprouts, Quince

Roasted Atlantic Haddock

Borlotti Beans, Chorizo, Roasted Tomato & Pepper Sauce

DESSERT

White Chocolate Set Custard

Passionfruit, Sesame Tuille, Dark Chocolate Ice Cream

Vanilla Muscovado Cheesecake

Caramelized Apple, Salted Caramel Ice Cream

Sticky Date & Treacle Pudding

Clotted Cream Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion