

# lunch

2 courses £33.00

3 courses £38.00

## STARTER

### **Roasted Celeriac Velouté**

Fine Croutons, Toasted Hazelnuts

### **Pressing of Confit Duck**

Pistachio, Bloomed Sultana, Apple

### **Roasted Golden Beetroot & Lemon Ricotta**

Winter Leaves, Pink Lady Apple, Lemon Dressing

### **Boudin of Smoked Salmon**

Creamed Leek, Grain Mustard

Real Patisserie Bread with South Downs Butter £2.50 per person

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## MAIN COURSE

### **Roast Cauliflower**

Butterbean Purée, Cavolo Nero, Chimichurri

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

Locally Sourced Fish Simply Prepared £ Market Price

### **Roasted Atlantic Haddock**

Samphire, Seafood Chowder Sauce

### **Orchard Farm Pork Chop**

Gratin Potato, Heritage Carrot, Chard

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## DESSERT

### **Hazelnut Praline Custard Tart**

Dark Chocolate Ice Cream

### **Kahlua Cheesecake**

Coffee Ice Cream

### **Poached Pear & Ginger Cake Pudding**

Whipped Mascarpone, Spiced Syrup

### **Selection of British Cheese**

£4.00 Supplement

Extra Crackers £1.50 per portion