

lunch

2 courses £33.50

3 courses £38.50

ADDITIONAL SPECIALS ON THE BOARD

Chestnut Mushroom Velouté

Confit Chicken Croquettes, Chive

Pressing of Rabbit, Leek & Prune

Rabbit Parfait, Shimeji, Parsley Emulsion

Roasted Golden Beetroot & Rosary Goats Cheese

Winter Leaves, Pink Lady Apple, Walnut Dressing

Applewood House Smoked Loch Duart Salmon

Pickled Cauliflower, Cauliflower Cream, Grain Mustard

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Roasted Cauliflower, Chimichurri

Butterbean Purée, Cavolo Nero, Spiced Cashews

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Roasted Cornish Haddock

Potato Purée, Sweetheart Cabbage, Red Wine Sauce

Roasted Breast & Boneless Leg of Chicken

Fondant Potato, Carrot, Green Beans, Lemon & Sage

DESSERT

Caramelized Rice Pudding Custard Tart

Poached Rhubarb, Rhubarb Sorbet

Blood Orange Posset

Orange Drizzle Cake, Honeycomb, Orange Sorbet

Dark Chocolate Delice & Poached Pear

Toasted Almond Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion