

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £34.00

3 courses £39.00

Potato, Leek & Wild Garlic Soup

Feta, Sourdough Croutons, Chives

Ballotine of Guinea Fowl, Sweetbreads & Morel

Soused Spring Vegetables, Parsley Emulsion

Applewood Smoked Loch Duart Salmon

Heritage Beetroot, Watercress, Horseradish

Castelfranco, Radicchio, Red Chicory

Colston Basset Stilton, Pear, Toasted Hazelnut Dressing

Real Patisserie Bread, South Downs Butter £2.00 per portion

MAIN COURSE

Risotto of Hampshire Asparagus

Wild Garlic, Lemon Ricotta

Chef's Catch of the Day

Seasonally Sourced Fish Simply Prepared

Confit Leg of Gressingham Duck

Dauphine Potatoes, Hispi Cabbage, Beetroot, Green Peppercorns

Pan Roasted Pork Tenderloin, Pulled Pork Croquette

Potato Terrine, Roast Onion, Chard, Date & Apple Purée

DESSERT

Mascarpone & Ginger Panna Cotta

Poached Rhubarb, Honeycomb, Rhubarb Sorbet

Baked Pistachio & Date Tart

Caramelized White Chocolate Ice Cream

Dark Chocolate Delice & Poached Pear

Toasted Almond Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion