

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

Marinated Courgette, Whipped Rosary Goat Cheese

Spring Leaves, Preserved Lemon, Black Olives, Crostini

Real Patisserie Bread, South Downs Butter £2.50 per portion

MAIN COURSE

Risotto of Hampshire Asparagus

Wild Garlic, Lemon Ricotta

Chef's Catch of the Day

Seasonally Sourced Fish Simply Prepared

Roasted Cornish Hake

Salt Cod Croquette, Shaved Fennel, Romesco Sauce

Orchard Farm Pork Chop

Hasselback Potato, Roscoff 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 & Hazelnut Delice

Toasted Almond Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion