

# lunch

## ADDITIONAL SPECIALS ON THE BOARD

2 courses £34.00

3 courses £39.00

### **Spring Pea & Chervil Soup**

Crème Fraiche, Sourdough Croutons, Chives

### **Ballotine of Confit Chicken & Pulled Ham Hock**

Golden Beetroot, Apple, Grape

### **Sussex Bay Mackerel**

Pickled Daikon, Cured Tomato & Olive Tapenade, Anchovy Aioli

### **Marinated Courgette, Whipped Rosary Goat Cheese**

Spring Leaves, Preserved Lemon, Black Olives, Crostini

Real Patisserie Bread, South Downs Butter £2.50 per portion

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## MAIN COURSE

### **Summer Squash & Vegetable Pistou 'Cannelloni'**

Aubergine, Roasted Tomato, Romesco Sauce

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

Seasonally Sourced Fish Simply Prepared

### **Roasted Cornish Hake**

Salt Cod Croquette, Shaved Spring Vegetables, Orange & Basil Dressing

### **Orchard Farm Pork Chop**

Hasselback Potato, Roscoff Onion, Tenderstem, Date & Apple Purée

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## DESSERT

### **Strawberry Mousse**

Marinated Strawberries, Strawberry Ripple Ice Cream

### **Lemon & Lime Posset**

Blueberries, Meringue, Lemon Drizzle Cake

### **Dark Chocolate & Hazelnut Delice**

Toasted Almond Ice Cream

### **Selection of British Cheese**

£4.00 Supplement

Extra Crackers £1.50 per portion