

# lunch

## ADDITIONAL SPECIALS ON THE BOARD

2 courses £36.00

3 courses £42.00

## STARTER

### **Consommé of Smoked Chicken**

Morel, Celeriac, Smoked Chicken Confit

### **Lambs Lettuce, Baby Spinach & Red Chicory**

Whipped Feta, Tomato, Black Olive, Preserved Lemon, Crostini

### **Citrus Cured Loch Duart Salmon**

Pickled Cucumber, Mustad Dill, Sour Cream

### **Chestnut Mushroom & Shitake Parfait**

Parsley Pesto, Pickled Shimeji, Crostini

Real Patisserie Bread, South Downs Butter £2.50 per portion

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## MAIN COURSE

### **Fine Tart of Nutbourne Tomatoes & Caramelized Onions**

Rosary Goat Cheese, Basil & Rocket Pesto

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

Locally Sourced Fish Simply Prepared

### **Roasted Atlantic Hake**

Mid Potatoes, Fennel, Samphire, Tomato & Saffron Dressing

### **Tenderloin of Roasted Pork & Pork Kiev Croquette**

Jersey Potatoes, Chimichurri, Tenderstem, Celeriac & Apple Purée

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## DESSERT

### **Lemon Posset**

Blueberry Compote, Lemon Cake

### **Dark Chocolate Tart**

Salted Caramel Ice Cream, Almond Brittle

### **Raspberry Mousse**

Fresh Raspberries, Raspberry Ripple Ice Cream

### **Selection of Three British Cheeses**

Grapes, Crackers

£4.00 Supplement

Chef's Seasonal Chutney £2.00