

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £37.00

3 courses £43.00

STARTER

Roasted Corn Chowder

Charred Corn, Crème Fraiche

Lambs Lettuce, Baby Spinach & Radicchio

Whipped Feta, Watermelon, Lemon Dressing, Crostini

Rilette of Loch Duart Salmon

Cucumber Gazpacho

Ballotine of Guinea Fowl

Leek & Shitake Mushroom, Remoulade

Real Patisserie Bread, South Downs Butter £2.50 per portion

MAIN COURSE

Baked Aubergine & Nutbourne Tomato

Quinoa, Grilled Courgette, Rocket & Walnut Pesto

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Roasted Atlantic Hake

Warm Gribiche Sauce

Roasted Breast & Leg of Chicken

White Bean & Tomato Cassoulet, Soft Herbs

DESSERT

Passion Fruit & Mango Posset

Mango & Lime Sorbet, Honeycomb

Cherry & Almond Frangipane Tart

Toasted Almond Ice Cream

Raspberry Mousse

Fresh Raspberries, Raspberry Ripple Ice Cream

Selection of Three British Cheeses

Grapes, Crackers

£4.00 Supplement

Chef's Seasonal Chutney £2.00