

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £37.00

3 courses £43.00

STARTER

Roasted Celeriac & Cep Velouté

Apple, Crème Fraiche, Sourdough Croutons

Roasted Butternut Squash

Quinoa, Red Chicory, Hazelnuts, Greek Yoghurt Dressing

Smoked Pork Rilette

Honey Soused Vegetables, Dijon Mustard, Crostinis

Beetroot Cured Loch Duart Salmon

Dill Pickled Cucumber, Horseradish Cream

Motte & Bailey Sourdough Bread, South Downs Butter £2.50 per portion

MAIN COURSE

Roasted Cauliflower & Butterbean Hummus

Chimichurri, Spiced Cashews

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Roasted Atlantic Hake

Smoked Fish Chowder

Confit Leg of Gressingham Duck

Mid Potatoes, Autumn Squash, Cavolo Nero

DESSERT

Orange Posset

Orange Madeleines, Orange Sorbet

Bramley Apple Crumble

Vanilla Custard

Dark Chocolate Tart

Baked White Chocolate Ice Cream

Selection of Three British Cheeses

Grapes, Crackers

£4.00 Supplement

Chef's Seasonal Chutney £2.00