

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £37.00

3 courses £43.00

STARTER

Roasted Celeriac & Cep Velouté

Apple, Crème Fraiche, Sourdough Croutons

Terrine of Seasonal Game, Black Pudding & Hazelnuts

Beetroot Chutney, Quince Purée

Roasted Brussel Sprout & Jerusalem Artichokes

Crisp Prosciutto, Aged Comté, Watercress

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 Stone Bass

Mid Potatoes, Golden Beetroot, Cauliflower, Masala Velouté

Confit Leg of Gressingham Duck

Mid Potatoes, Crown Prince Squash, Cavolo Nero

DESSERT

Sticky Toffee Pudding

Clotted Cream Ice Cream

Bramley Apple Crumble

Vanilla Custard

Spiced Pumpkin Tart

Muscovado Ice Cream

Selection of Three British Cheeses

Grapes, Crackers

£4.00 Supplement

Chef's Seasonal Chutney £2.00