

Sunday Lunch Menu

Two Courses £25

Three Courses £32.50

Start

Smoked Salmon with Capers, Fried Aubergine, Honey Soya Sauce

Vegetable Veloute, Burnt Onion Dust, Basil Oil

Parma Ham, Compressed Melon, Balsamic Reduction

Pan Seared Scallops, carrot puree, consume (supp £5)

Burrata, Red Onion Osmosis, Grilled Golden Tomato

Main

Roast Beef Striploin, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Jus

Chicken Supreme, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Jus

Belly of Pork with crackling Roast Potatoes, Yorkshire Pudding,
Seasonal Vegetables, Jus

Grilled Seabass, Samphire, Sauce Viege, Minted New Potatoes

Pumpkin Polenta, Trompote Mushrooms, Parmasan Tuille

Dessert

Apple & Blackberry Crumble with Custard or Vanilla Ice Cream

Chocolate Mousse, Raspberry compote, Honeycombe

Sticky Toffee Pudding, Tonka Ice Cream

Beurre Noisette Creme Brule, Blueberry Compote, Florentine

Selection of Sussex Cheeses, Mixed Grapes, Homemade Gooseberry Chutney,
Onion Marmalade (supp £5)