

Lunch Menu

Starters

Tuna carpaccio with passion fruit, coriander and lime dressing

Warm pigeon salad with Sussex air dried ham, red wine poached egg and raspberry vinaigrette

Potato veloute, smoked olive oil

Main Courses

Cutlets of suckling pig crusted in wholegrain mustard with carrot puree, stuffed roscoff onion and an apple cider sauce

Pan-fried salmon fillet with a warm salad of sea vegetables, jersey royal potatoes, cockles, and a sauce vierge

Root vegetable rosti with spinach and watercress puree and golden cross goat cheese

Desserts

Carrot cake with vanilla buttercream, Tonka bean sablé and ice cream with sanded walnuts and candy tuile

Coconut sponge, raspberry gel, lime and lemon posset, white chocolate foam

Selection of British and French cheeses with chutney

Main Course £15.00

2 courses £20.00

3 courses £25.00

12.5% service charge will be added to your bill