

# LUNCH MENU

## STARTER

Tuna carpaccio with passion fruit, coriander and lime dressing

Sussex air dried ham, asparagus pea and broad bean with crispy quails  
eggs

Wild garlic & ricotta raviolo with wild garlic pesto

## MAIN COURSE

Cutlet of pork crusted in wholegrain mustard with carrot purée,  
stuffed roscoff onion and an apple cider sauce

Catch of the day with a warm salad of sea vegetables,  
jersey royal potatoes, and artichoke barigoule

Root vegetable rosti with spinach and watercress puree  
and Golden Cross goats cheese

## DESSERT

Chocolate pavé with passion fruit sorbet

Mango delice, strawberry sauce and vanilla ice cream

Selection of British and French cheeses with homemade chutney

Main Course £15.00

2 courses £20.00

3 courses £25.00

12.5% service charge will be added to your bill