

# Lunch Menu

## *Starters*

Cream of potato soup with chorizo scotch egg

Homemade spaetzle with chive ricotta and sussex pancetta

Leek terrine, whipped goat`s curd and leek ash

## *Main Courses*

Pan-fried barbary duck breast, celeriac purée, poached rhubarb  
and tender stem broccoli

Local catch of the day, parsley mash, wood blewit mushrooms and  
hazelnuts in a veal jus

Kohlrabi risotto, buttered curly kale with white truffle oil

## *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 the final bill.