

Lunch Menu

Starters

Prawn bisque, rouille and Gruyere crouton

Homemade pappardelle with a rich game sauce, Sussex pancetta, parmesan and gremolada

Leek terrine, whipped goat`s curd and leek ash

Main Courses

Pan-fried barbary duck breast, Jerusalem artichoke 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

Red velvet cake, pomegranate and white wine jelly, Chantilly, vanilla anglaise with cranberry and cherry sorbet

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

A discretionary service charge of 12.5% will be added to the final bill.