

# Drakes bottomless lunch 12-2pm

Fresh pea and mint velouté with parsley oil

Baked Figs, Harrogate blue cheese, award winning Beal's Farm air dried ham, truffle honey

Spring's Sussex smoked salmon, dill crème fraîche and pickles

Homemade Bresaola using Trenchmore farm Sussex Wagyu, yuzu citrus dressing and herb salad.

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Pave of hake, with a mussel curry, steamed lemongrass & coriander rice, with pickled shallot and chilli salad

Braised shoulder of lamb, garlic colcannon, purple sprouting broccoli and rosemary jus

Roasted Butternut squash and goat cheese strudel, with curly kale and a truffle cream sauce

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Chai crème brûlée with mango and cardamom sorbet

Warm Granny Smith terrine with brown butter ice cream and almond crumb

Selection of British and French cheeses with homemade chutney and grapes

Café Gourmand: Chef's selection of petit-fours with coffee of choice

Main course £17.50

Two courses £25.00

Three courses £30.00

**Unlimited Prosecco or Bloody/Virgin Mary add £15.00 pp**

We cannot guarantee the absence of any traces of nuts or other allergens, please advise a member of staff if you have any dietary requirements. Free flowing brunch is available for 2 hours from your booking time. 12.5% discretionary service charge will be added to your bill.