

February Lunch Menu

STARTER

Homemade beetroot cured seatrout gravadlax, kohlrabi and carrot remoulade

Beal's farm charcuterie plate with homemade pickle and toasted sourdough

Soup of the day

MAIN COURSE

Trenchmore farm Wagyu bavette steak with fat cut chips and a choice of béarnaise, garlic butter or pink peppercorn sauce

Pan-fried catch of the day with saffron risotto, Sussex chorizo and prawn foam

Nut roast pithivier with butter nut squash and cranberry sauce

DESSERT

Banana toffee brulée with vanilla raisin ice cream

Carrot and chocolate roulade with cherry sorbet

Selection of British and French cheeses with homemade chutney

Main Course £15.00

2 Courses £20.00

3 Courses £25.00

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

12.5% service charge will be added to your bill