

January Lunch Menu

STARTER

Beetroot and vodka poached sea trout with pickled cucumber and dill hollandaise

Game terrine, homemade piccalilli, and melba toast

Swede and cardamom soup with nutmeg and orange foam

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 chervil velouté

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