

LUNCH MENU

STARTER

Scottish smoked salmon with homemade pickles and dill crème fraiche
Roasted figs, Brighton blue cheese, Beal's farm coppa and truffle honey
Soup of the day

MAIN COURSE

Trenchmore farm Wagu bavette steak with beef dripping chips and choice
of béarnaise, chimichurri or pink peppercorn sauce
Catch of the day with homemade tagliatelle, lobster sauce and bottarga
Wild mushroom risotto

DESSERT

Chocolate pavé with a passion fruit sorbet
Mango délice, strawberry sauce and a vanilla ice cream
Selection of British and French cheeses with homemade chutney

Main Course £15.00

2 Courses £20.00

3 Courses £25.00

12.5% service charge will be added to your bill