

Weekend Lunch Menu

Scallop tortellini, Beal's farm pancetta, fresh peas, crab and tomato sauce

Nettle soup with herb crème fraîche

Shitake mushroom and Crotin de Chavignol goats cheese tart

Veal shin, leek and truffle terrine, beer and veal reduction with toasted brioche

Trenchmore farm Sussex Wagyu bavette steak, fat cut chips, mixed greens salad and mushroom ketchup

Poached free range chicken breast, Trenchmore farm heritage wheatberry risotto, seasonal baby vegetables and wild garlic pesto

Salmon fillet, crushed heritage potatoes, fine beans and sauce vierge

Seasonal pea, broad bean risotto, Twineham grange parmesan and smoked olive oil

Vanilla, almond, and white chocolate cheesecake with poached rhubarb and strawberry sorbet

Prune tart with vanilla ice cream

Selection of British and French cheeses with homemade chutney and grapes

Café Gourmand

Main course £17.50

Two courses £25.00

Three courses £30.00

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% discretionary service charge will be added to your bill