



LUNCH & DINNER MENU

STARTERS

Cured and torched salmon, pickled cucumber, smoked salmon tartare
Ham hock and pea terrine, grilled ciabatta, rainbow radish, tarragon aioli, honey dressing
Jerusalem artichoke velouté, truffle oil, parmesan crisp and shoots
Sussex Mayfield cheese croquette, smoked tomato, red cabbage ketchup, swiss chard

MAINS

Braised feather blade of beef, parmesan mash, baby root vegetables, red wine jus
Pot roasted chicken supreme, chicken kiev, pea puree, crispy kale
Sea bream, gnocchi, samphire, saffron and dill sauce
Winter vegetable wellington, thyme crushed potato, wilted spinach, red wine jus

DESSERTS

Blood orange yogurt, salt caramel brownie, candyfloss meringue (vegan GF)
Sticky toffee pudding, clotted cream ice cream, ginger crumb
Blackberry and custard tart, blackberry gel, pistachio praline

Three course menu £49.50 per person

ADD ON

Coffee or Tea and Petit Fours £4.50 per person

A discretionary 12.5% service charge will be added to all bills