

## Savoury Bites

- Nocellara olives / £4 **GF PB**
- Bloody Mary spiced chips / £4.5 **GF PB**
- Rosemary focaccia – olive oil – balsamic reduction / £4 **PB**
- Apple and cranberry bread – olive oil – balsamic reduction / £4 **GF V**

## Savoury plates

- Confit garlic hummus – spiced chickpeas – pepper and parsley dressing – music bread / £7 **PB**
- Nutbourne tomato – superstraccia – wild garlic oil – capers/ £10 **GF PB**
- Asparagus – green goddess dressing – toasted linseed crisps – lemon vierge / £13 **GF PB**
- Tuna tartare – purple sprouting broccoli– pickled leaves / £13 **GF**
- Serrano ham – pickled melon – coriander aioli – dill granola / £12 **GF**
- Botanica “Caesar” salad – crispy kale – focaccia croutons / £6 **PB**
- Grilled oyster mushroom – Chiddingfold leek and garlic risotto – roasted leek top oil / £10 **GF PB**
- Lamb shoulder croquettes – spiced lentils – coriander harissa / £13 **GF**
- Smashed cucumber – elderflower and white balsamic dressing – linseed tahini / £7 **GF PB**
  
- Rosemary and garlic roasted lamb rump – charred tenderstem – gremolata red wine sauce / £28 **GF**
- South coast day boat fish –leek mosaic – Sussex celeriac - tarragon / £26 **GF**
- Fillet and belly of pork – asparagus – mojo sauce – roasted parsnip / £27 **GF**
- Lemon gnocchi – coriander and basil sauce – rocket / £19 **GF PB**
- Botanica “Wasted Burger” – Bloody Mary chips – fallen tomato ketchup / £18 **PB**

## Sharing plates

- Roasted breast of duck – whole confit leg – leek and tarragon risotto – braised gem – baby leeks / £65
- Orange and thyme marinated Hake – white beans cooked in piccata sauce – char grilled tenderstem– grapefruit vierge / £55 **GF**
- Whole spiced cauliflower – Persian green lentils jewelled salad – mint and cumin tzatziki / £25 **GF PB**

## Sweet Plates

- Baked stem ginger cheesecake – pomegranate - lime/ £10 **PB GF**
- Spiced apple cake – caramel apples – apple and fennel gelato / £10 **GF V**
- 56% Cocoa Loco chocolate mousse – marmalade gelato – Seville orange / £12 **PB GF**
- Coffee and Irish cream Choux bun – salted caramel – cold brew gelato / £10 **GF V**

### For two to share

- Sticky toffee sponge – preserved figs – candied seeds – caramelised fig gelato / £18 **GF V**

Selection of homemade chocolates / £4.5 **PB GF**

**(V) = Vegetarian      (PB) = Plant Based      (GF) = Gluten Free**

Please advise us of any dietary needs or allergens that we should be aware of. Allergen information by dish is available on request

Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure precautions are taken, we cannot guarantee their total absence in our dishes

A discretionary service charge of 13.5% will be added to your bill which will be distributed among the team without deductions. All prices are inclusive of VAT at the current rate



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