



## Sample Sunday lunch menu

### Starters

Soup - Broccoli & stilton, sourdough croutons, nori dressing

Salmon - House smoked salmon, celeriac remoulade, caper, oyster emulsion

Terrine - Terrine of rabbit, carrot & ginger chutney, shaved carrot & coriander salad, toasted sourdough

Risotto - Jerusalem artichoke risotto, picked artichoke, preserved lemon, maitake mushroom

### Mains

Roast sirloin of Sussex beef

Beef fat roast potatoes, spring greens, maple roasted carrot, pancetta-wrapped green beans, Yorkshire pudding, roast jus

Roast pork belly porchetta

Beef fat roast potatoes, spring greens, maple roasted carrot, pancetta-wrapped green beans, Yorkshire pudding, roast jus

Fish of the day

Samphire, sea leeks, creamed potato, beurre blanc, Jerusalem artichoke barigoule

Celeriac & truffle terrine

Rosted & pickled beetroot, verjus, braised radicchio, celeriac & truffle sauce

### Desserts

Pear, apple and cinnamon crumble

Vanilla ice cream and crème anglaise

Crème fraîche pannacotta

Rhubarb and pink peppercorn jam, poached rhubarb, blood orange sorbet

Mandarin and white chocolate cheesecake

Mandarin gel, charred clementine, mandarin and rosemary sorbet

Dark chocolate mousse

Coconut whipped ganache, cocoa crunch, mango and passionfruit sorbet

Cheese and fruit (£6 supplement)

Selection of English cheeses, served with a variety of crackers and chutneys

Three-course £55 per person, £60.00 per person from 1<sup>st</sup> April

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.