



Sample Sunday lunch menu

Starters

Pea & ham veloute – Ham hock, English peas, creme fraiche, lovage oil

Chicken liver parfait – Brioche, garden courgette piccalilli, lovage

House smoked salmon – Oyster emulsion, caper puree, sourdough, croutes, sea herbs

Celeriac, grape & apple tart – Goat's cheese, chicory, fennel, honey

Mains

Roast sirloin of Sussex beef

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

Roast pork belly porchetta

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

Fish of the day

Isle of Wight tomatoes, courgette, jersey royales, fish veloute

Gnocchi

Isle of Wight sundried tomatoes, courgette, fig leaf, gordal olives, black garlic ketchup, gazpacho sauce

Desserts

Rhubarb and strawberry crumble

Vanilla ice cream and crème anglaise

Mango parfait

Puffed rice, lime rice ice cream

White chocolate cheesecake

Candied Lemons, lemon thyme sorbet

Chocolate fondant

Salted Caramel, vanilla ice cream

Cheese and fruit (£6 supplement)

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

Three-course £60.00 per person

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.