

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**

Botanica Brunches

- Warm ham hock – toasted muffin – bacon jam – smoked apricot dressing – fried egg **GF** / £14
Roasted Chiddingfold beetroot – rosemary cream cheese – gremolata – charred focaccia £11 **PB**
Sautéed wild mushroom and spinach bruschetta – onion purée – garlic pesto / £13 **PB**
Sussex smoked salmon – Linseed Bagel – Poached egg – lemon & black pepper dressing / £17
Botanica pancakes – Apple compote – coconut yoghurt – cinnamon oat crumble / £11 **GF V**
Pancetta and haricot bean cassoulet – grilled olive bread – streaky bacon – fried hen's egg / £14

Savoury plates

- Gin cured salmon – dill aioli – lemon and black pepper granola / £12 **GF**
Braised Chiddingfold leeks – Romanesco sauce – pumpkin seed dukkah / £10 **GF PB**
Garden carrots – basil and carrot pesto – ajo blanco – slow roasted grapes / £10 **GF PB**
Roasted crown prince – spiced chickpeas – coconut and cinnamon cream - coriander / £11 **GF PB**
Chicken liver parfait – chicory – Sussex quince dressing – watercress cream / £13
Orange and saffron fennel – balsamic figs – green goddess dressing – linseed crisp / £10 **GF PB**
Pan fried breast of guinea fowl – slow cooked leg – sussex grown crosnes – salsify – morel sauce / £28 **GF**
Grilled chicken – Botanica “Caesar” salad – crispy kale / £18
Line caught sea bass – leek mosaic – Sussex celeriac - tarragon / £26 **GF**
Lobster and saffron risotto – Sicilian salad / £23 **GF**
Lemon gnocchi – coriander and basil sauce – rocket / £19 **GF PB**
Botanica “Wasted Burger” – Bloody Mary chips – fallen tomato ketchup / £18 **PB**

Sweet Plates

- Nougatine parfait – wild Morello cherry – toasted meringue / £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**
Rhubarb and custard choux bun – poached rhubarb - rose / £10 **V**

Please be aware we do not use any animal dairy on our menus
(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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