

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

- 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**
- Botanica “caesar” salad – kale – croutons / £6 **PB**
- Pan fried breast of guinea fowl – slow cooked leg – sussex grown crosnes – salsify – morel sauce / £28 **GF**
- Line caught sea bass –leek mosaic – Sussex celeriac - tarragon / £26 **GF**
- Lobster and saffron risotto – Sicilian salad / £23 **GF**
- Stone bass – leek and potato rosti – Tangmere pepper vierge – white wine bread sauce / £25
- Lemon gnocchi – coriander and basil sauce – rocket / £19 **GF PB**
- Botanica “Wasted Burger” – Bloody Mary chips – fallen tomato ketchup / £18 **PB**

Sharing plates

- Sage and garlic crown roasted chicken breast – slow cooked chicken leg – delica pumpkin and faro risotto – roasted squash / £55
- Oven baked salmon loin – lemon thyme and sunflower seed crust – wild rice and confit leek – samphire and blood orange dressing / £55 **GF**
- Whole spiced cauliflower – Persian green lentils jewelled salad – mint and cumin tzatziki / £25 **GF 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**
- 72% Cocoa Loco chocolate and coffee mousse –cinnamon doughnut twiglets / £12 **PB GF**
- Rhubarb and custard choux bun – poached rhubarb - rose / £10 **V**

For two to share

- Sussex apple and blackcurrant baklava – blackberry and vanilla ripple gelato / £16 **PB**

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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