



Sample Sunday lunch menu

Starters

Pea and wild garlic velouté – Wild garlic gremolata, crispy peas, crème fraîche

Smoked Salmon – In house smoked salmon, BBQ padron peppers, mustard caviar, tigers milk, coriander and carrot salad

Ham hock terrine – Caramelised cauliflower, kimchi, muscat raisins, cured egg yolk, curry oil

Asparagus and pea royale – Italian peas and charred Wye valley asparagus, norinade, goats curd, lemon verberna, crispy egg yolk

Mains

Dry aged rump of Sussex beef

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

Roast Sutton Hoo chicken breast and stuffed thigh

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

Fish of the day

Tender stem broccoli, brown crab custard

Finger lime, dill crushed Jersey royals

Nutbourne tomato arancini

Soy-roasted aubergine, gazpacho sauce, black olive caramel, smoked grelot onion, fig leaf oil

Desserts

Raspberry and peach crumble

Raspberry and peach compote, shortbread crumble, vanilla ice cream and custard

Tiramisu chocolate tart

Coffee caramel, baked chocolate tart, mascarpone cream, coffee and rum ice cream

Pina colada cheesecake

Coconut rum cheesecake, lime passionfruit curd, white chocolate aero, pina colada sorbet

Apricot yoghurt mousse

Honey cake, whipped yoghurt ganache, caramelised white chocolate, apricot sorbet

Cheese and fruit (£6 supplement)

Selection of English cheeses, served with two homemade accompaniments and lavosh crackers

Three-course £55 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.