Sample Sunday lunch menu

Starters

Curried pumpkin soup - Salt and vinegar pumpkin seeds, pumpkin seed oil, creme fraiche
Sussex beef - Tartare of Sussex beef, smoked egg yolk, crispy capers, oyster emulsion, pickled shallot, sourdough croute
Crab and squid cappelletti - Brown crab custard, apple cider gel, sea herbs, bonito mayo, pickled apple
Waldorf salad tart - Isle of Wight blue, Williams pear, salt baked celeriac, grape. salt and vinegar pumpkin seeds, pickled pear gel

Mains

Roast sirloin of Sussex beef - Beef fat roast potatoes, spring greens, maple roasted carrot, pancetta wrapped 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
Creamed potato, braised roscoff onion, BBQ kale, fish veloute

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

Desserts

Apple and blackberry crumble
Vanilla ice cream and crème anglaise

New York baked cheesecake
Blackberries, lemon verbena, yoghurt sorbet

Sticky toffee pudding
Caramelized ice cream, honeycomb

Chocolate delice
Whipped ganache, Baileys 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.