



SUNDAY LUNCH MENU £50

CHICKEN LIVER PARFAIT

Apple chutney |
Warm Brioche (gfo)(e/mi/g/sd)

WILD MUSHROOM FRICASSEE

Vegan cream cheese | Filo pastry (ve)(g/so)

LEEK & POTATO VELOUTE

Thyme croutons (v)(gfo)(g/mi)

SALAD OF CRAYFISH & SMOKED SALMON

Bloody marie Crème Faiche |
Sourdough Croutes (gfo)(cr/e/f/mi)

ROAST SIRLOIN OF SUSSEX BEEF

Goose fat potatoes | Yorkshire
pudding | Greens | Cauliflower
Cheese | Port reduction
(g/mi/sd/e)

OVEN BAKED BREAST OF SPRING CHICKEN

Goose fat potatoes | Yorkshire pudding
| Greens | Cauliflower Cheese | Port
reduction (g/mi/sd/e)

GOATS CHEESE AND PECAN ROAST

Garlic and thyme potatoes | Yorkshire
pudding | Greens | Cauliflower Cheese
| Port reduction (g,n,mi,sd,e)

PAN SEARED BRIXHAM SEA BASS

Jersey Royals | new season
asparagus | caper butter (gf)
(f/mi/sd)

SPRING PEA RISOTTO

Grilled Aubergine | Vegan
parmesan | Picante (ve)(gf)
(so/sd)

TREACLE TART

Clotted Cream | Blood Orange
(v) (g/mi/e)

DARK CHOCOLATE PARFAIT

Raspberries | Honeycombe
(v)(g/mi/e)

ARTISAN CHEESES

Bread & cracker selection | Pear
chutney
(veo)(gfo)(mi/g/se/sd/so)

KALAMANSI POSSETT

Sesame Shortbread | white Chocolate
(mi/g/so)

TO FINISH

Tea of coffee with selection of petit fours
(G/MI/SO)

All our food is prepared in a kitchen where nuts, gluten and other food allergens may be present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please speak to a member of our staff before ordering. All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services.

(v) vegetarian, (ve) vegan, (ce) celery, (mo) mollusc, (cr) crustacean, (mu) mustard, (mi) milk, (n) nuts, (e) egg, (pe) peanuts, (fi) fish, (se) sesame, (g) gluten, (so) soya, (lu) lupin, (sd) sulphur dioxide