

lunch menu

28.00 two courses | 32.00 three courses

14.00 supplement to include a glass of wine to accompany two courses

8.00 supplement to include a glass of dessert wine

starters

celeriac and truffle soup,
venison and pear scotch egg, pickled fennel

mackerel tartare,
pink peppercorn, crystallized ginger, yogurt, radish

chilli and honey roast halloumi, ✓
hazelnuts, pomegranate, treviso chicory, coriander

main course

south downs pork,
roast tenderloin, braised red cabbage, cheek, belly and apple croquette

butter poached cod,
curried mussels, baked jerusalem artichoke, buttered leeks

panko breaded cauliflower, ✓
crisp capers, dill yogurt, pickled cucumber, english pea, masala sauce

side dishes 5.00

red pepper and apricot couscous, feta

crispy potato, truffled mayonnaise, caramelised onion

green beans, confit shallot, red wine vinegar

desserts

peacan and parsnip cake,
kumquat, whipped blonde miso caramel

'tiramisu',
dark chocolate brownie, coffee ganache, mascarpone

cheese selection,
3 cheeses from our cabinet

**you are welcome to choose a la carte dishes
as part of your lunch, these will be charged accordingly**

✓ = dishes suitable for vegetarians | (V) = dishes suitable for vegans