



Sample Sunday Lunch Menu

Starters

Cream of celeriac soup served with apple wood smoked walnut

Parfait of chicken liver, toasted brioche, saffron and pickled pear

Tuna carpaccio of seared tuna, rocket pesto puree, marinated peppers, black olive oil

Terrine of goats' cheese and apple, beetroot chutney, rocket cress, walnut croutes

Ox tongue and snails persillade, summer truffle mousse and pears

Salmon tartare pickled beetroot, horseradish crème fraiche, beetroot caviar

Main Courses

Roast Sussex sirloin (Holmansbridge Farm, Lewes)
Spring greens, butternut puree, roast potatoes, honey carrots and Yorkshire pudding

Roast pork belly (Barcombe, Sussex)
Spring greens, butternut puree, roast potatoes, honey carrots and Yorkshire pudding

Fennel, fig, nuts and seeds roast
Spring greens, butternut puree, roast potatoes, honey carrots and Yorkshire pudding

Trout
Pan fried sea trout, crushed ratte potatoes, cavolo nero, lemon and thyme beurre

Risotto
Cauliflower, spiced tempura, parmesan tuille

Baked fillet of cod
Puy lentils, chargrilled baby turnips, piquillo pepper emulsion

Desserts

Pineapple mousse with lime jelly and pineapple sorbet

Lemon and pistachio parfait, lemon curd, honeycomb, pistachio ice cream

Pave of chocolate griottine cherries, chocolate sorbet

Petit fours by *Audrey's Chocolates*

Selection of British cheeses, breads and pickle (£3.50 supplement)

2 courses £18

3 courses £23

A discretionary 12 per cent service charge will be added to your bill