



Sunday Lunch

Starters

Soup of the day

Fresh bread roll

Chicken Liver Parfait

Pickled cucumber ribbons, brioche toast, onion marmalade

Tomato, Basil & Mozzarella Arancini

Balsamic & truffle dip

Smoked Salmon Roulade

Salmon cream cheese mousse, sourdough crisp, lemon oil
Compressed cucumber gel

Mains

Roast of the Day

Roast potatoes, honey roasted carrot & parsnip, braised red cabbage,
cauliflower cheese, chef's gravy

Fish & Chips

peas, tartare sauce

Oven Baked Salmon

Crushed new potatoes, green beans, watercress sauce

Cauliflower Steak

Cauliflower purée, champ mash, lemon, caper & golden raisin dressing

Desserts

Salted Peanut Chocolate Delice

Peanut brittle, peanut butter mousse

Blood Orange Cheesecake

Orange gel, marmalade ice cream

Sussex Cheese Board

Selection of Sussex cheeses, savoury biscuits, grapes, celery, onion chutney

Earl Grey Panna Cotta

Thyme shortbread, Earl Grey syrup

1 course - £18

2 courses - £24

3 courses - £30