



## Sunday Lunch

Soup of the Day **GF**

Smoked Salmon & Dill Arancini **GF**

*Lemon, apple & fennel remoulade, dill aioli*

Confit Duck, Chicken & Cranberry Terrine

*Plum puree, rocket, brioche toast*

Poached Pear & Parma Ham **GF**

*Red wine poached pear, parmesan shavings, rocket, honey-mustard dressing*

Prawn & Crayfish Cocktail

*Iceberg lettuce, Marie-rose sauce, brown bread & butter*



Roast of the Day **GF**

*Selection of two freshly cooked roasts, chef's gravy*

Chicken Ballotine **GF**

*Chicken breast stuffed with mushrooms & dill, Champ mash, carrot purée, broccoli, chicken jus*

Oven Baked Swordfish Steak **GF**

*Crushed potato terrine, pea purée, lemon & caper butter*

Herb Gnocchi **V/VE**

*Roasted butternut squash, toasted spiced pumpkin seeds*

*All main course dishes are served with panache of freshly cooked vegetables including, honey roasted carrots & parsnips, braised red cabbage & broccoli*

**1 course - £18**

**2 courses - £24**

**3 courses - £30**



### Dark Chocolate Délice **V**

*Brandy snap, salted caramel glaze, salted caramel Sussex ice cream*

### Hot Dessert of the Day

*Please ask your server*

### 2 Scoops of Luxury Sussex Ice Cream

### Mulled Wine, Pear & Cinnamon Cheesecake **GF/V**

*Pear puree, brandy snap*

### Persimmon Crème Brulée **GF**

*Ginger and cinnamon flavour, honey orange crisp*



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