FESTIVE SET MENU

WELCOME FIZZ

AMUSE BOUCHE

Truffled celeriac veloute

STARTER

Sussex beetroot, tomato, tahini, cornichon, focaccia

Cured Chalkstream trout, horseradish, pickled roots, apple

Crispy pork belly, black garlic, celeriac, cranberry

Seared scallops, blood orange, guanciale, almond (+5pp)

MAIN

Lions mane steak, roasted red pepper, winter leaves

Sussex hake, langoustine bisque, sea vegetables, capers

Beef short rib, pancetta, parsnip

Half roasted chicken, bombettes, chicken sauce, tarragon (shared between two)

All served with crispy rosemary potatoes, sprouts, roasted roots

DESSERT

Burnt basque cheesecake, winter berry compote

Warm brownie, creme anglaise

Roquefort, croissant, thyme honey

CHEESE

Sussex cheeses

5 courses 60pp
45pp wine flight

Available from 5th November.
For tables of six or more email info@lostinthelanes.com
For tables of 15+ please enquire at events@lostinthelanes.com
Evening bookings only.
*Festive menu not available on Sundays

SAMPLE