



Sample Sunday lunch menu

Starters

Soup – Wild garlic & pea soup, sourdough croutons, wild garlic gremolata

Duck – Devilled duck livers, toasted brioche, pickled shallot, peach gel, fine leaf salad

House Smoked Salmon – Oyster emulsion, caper puree, sourdough, croutes, sea herbs

Asparagus and polenta tart – BBQ and pickled asparagus, peas, broad beans, smoked paprika, fried polenta, asparagus velouté

Mains

Roast sirloin of Sussex beef

Beef fat roast potatoes, spring greens, maple roasted carrot,
pancetta-wrapped green beans, ox cheek stuffed Yorkshire pudding, roast jus

Roast pork belly porchetta

Beef fat roast potatoes, spring greens, maple roasted carrot,
pancetta-wrapped green beans, bacon jam stuffed Yorkshire pudding, roast jus

Fish of the day

Isle of Wight tomatoes, courgette, jersey royales, pil pil sauce

Gnocchi

Isle of Wight sundried tomatoes, courgette, fig leaf, gordal olives, black garlic ketchup, gazpacho sauce

Desserts

Pear, apple and cinnamon crumble

Vanilla ice cream and crème anglaise

Crème fraîche pannacotta

Rhubarb and pink peppercorn jam, poached rhubarb, blood orange sorbet

White chocolate cheesecake

Candied Lemons, lemon thyme sorbet

Chocolate fondant

Salted Caramel, spiced rum ice cream

Cheese and fruit (£6 supplement)

Selection of English cheeses, served with a variety of crackers and chutneys

Three-course £60.00 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.