

Lunch Menu

To Share

Estate Baked Bread, South Downs Butter £4 Hummus £4 House Marinated Olives (VE)(GF) £4

Cheese and Charcuterie £32

Olde Sussex Cheddar, Brighton Blue, Baron Bigod, Salami, Chorizo & Serrano Ham, Chutney, Grapes & Crackers

Seafood Platter £32

Smoked Salmon, Prawn Marie Rose, Crispy Whitebait, Crevettes, Tartare Sauce, Fish Goujons

Starters

Soup of the Day (GF) (VE) £9

Crispy Breaded Whitebait Tartare Sauce (DF) £10

Rosemary Whipped Goats Cheese and Beetroot Walnut Ketchup, Candied Walnut (GF Available) (V) £10

Chickpea Falafel Cucumber Yoghurt, Toasted Chickpeas, Pomegranate Seeds (VE) (GF) £10

Ham Hock Terrine Piccalilli, Pineapple Gel, Toasted Focaccia (GF Available) £12

Black Pudding Scotch Egg Truffle Aioli £12

Smoked Salmon & Spinach Roulade Lemon Gel, Crispy Caper £12

Baked Camembert with Honey and Truffle Oil Toasted Focaccia, House Chutney (GF Available) £12

Main Courses

Oven Baked Cod Supreme Cornish New Potatoes, Charred Leek, Sweetcorn Velouté (GF) £28

Guinea Fowl Caesar Salad Romain Lettuce, Caesar dressing, Croutons (GF) £24

Saffron & Lemon Risotto Ricotta and Sundried Tomato Stuffed Courgette Flower, Gremolata (GF) (V) £24

Pan Fried Sea Bream Fillet Chicory & Spring Onion Potato Cake, Sea Greens, Beurre Blanc (GF) £28

Adsdean Farm Steak 8oz Ribeye Hand Pressed Fries, Portobello Mushroom, Rocket Salad (GF) £32
Peppercorn or Diane Sauce £3 each

Ratatouille Stuffed Baked Aubergine Rosemary Polenta, Preserved Lemon Yoghurt, Basil Dressing (VE)(GF) £24

Warm Wood Pigeon Salad, Peas, Pancetta, Radicchio, Chive Flower Vinaigrette £24

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Desserts

Affogato (GF available) £8

Vanilla Ice Cream, Pistachio & Sour Cherry Biscotti

Poached Rhubarb & Berry Meringue (VE)(GF) £10

Toasted Coconut, Coconut Sorbet

Passion Fruit Tart (V) £10

Mango Sorbet

White & Dark Chocolate Pave (V) (GF available) £10

Clotted Cream Ice Cream, Pistachio Tuille

Lemon Posset (V) (GF available) £10

Vanilla Shortbread

South Coast Cheese Board (V)(GF available) £12

Selection of Local Cheeses & Accompaniments

Selection of Estate Churned Ice Cream & Sorbets (£3 per scoop)

Ask for today's selection

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