

Sunday Lunch Sample Menu

Homemade bread & South Downs Butter (V) £4 Babaganoush & Flatbreads (VE) (GF) £6 House Marinated Olives (VE) (GF) £4

Starters

Soup of the Day (V) (GF) £8

Brown Shrimp, Smoked Haddock & Crème Fraiche Terrine (GF available) £12 Pickled Cucumber, Frizze, Toast

Chargrilled Pear Waldorf (V) (GF) (VE available) £9

Apple Sauce, Red Wine Reduction Vinaigrette, Salted Walnuts & Brighton Blue

South Coast Crab £12

Sea Herb and Cucumber Salad, Parmesan Filo

English Asparagus Parfait £12 (GF)

Wild Asparagus, Soft Poached Quail Egg & Jersey Royal Potato Salad

Tagine Spiced Beef Kofta £10 (GF)

Mint Yoghurt, Pomegranate

Wild Rabbit Filo Parcel £10

Fermented Red Cabbage, Sweet & Sour Rhubarb, Vegetable Crisps

Main Courses

Adsdean Farm Striploin of Beef (GF available) £22

Overnight Adsdean Farm Pork Shoulder (GF available) £22

Served with Beef Dripping Roast Potatoes, Heritage Carrot, Honey & Mustard Roast Parsnip, Yorkshire Pudding, Kale and Gravy

Ricotta & Lemon Thyme Risotto (V) (GF)£20

Wild Garlic. Pine Nuts

Smoked Salmon Stuffed Fillets of Plaice (GF) £25

Hasselback Potatoes, Carrots, Braised Spinach, Ashling Park Cuvee, Butter Sauce

Red Lentil Dahl (VE) (GF) £20

Pea & Bean Pakoras, Black Pearl Rice, Crushed Jersey Royals & Wild Garlic

Desserts

Illy Affogato (V)(GF) £8

Malt Ice Cream, Chocolate Soil, Double Espresso Shot

Coconut & Ginger Rice Pudding (VE)(GF) £8

Vanilla Poached Rhubarb, Chai Spiced Crumble

Honey and Almond Rum Baba (V) £9

Roasted Pineapple & Lavender Crème Diplomat

Dark Chocolate Trifle £9

Amaretto, Raspberry Jelly, Earl Grey Custard

Salted Caramel Fondant (V) £9

White Chocolate Fudge, Yoghurt Sorbet

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