

SAMPLE Sunday Lunch Menu

Homemade Bread & South Downs Butter (V) £4 Hummus (VE) (GF) £4 House Marinated Olives (VE) (GF) £4

Starters

Soup of the Day (V) (GF) £8

Twice Baked Crab Souffle £12 Apple & Fennel Salad

Burrata Salad (V) £12 Blackdog Nursery Tomatoes, Basil, Rosemary Croutons

> Spiced Beef Kofta (GF) £10 Mint Yoghurt, Pomegranate

Ham Hock Terrine (GF available) £12 Estate Piccalilli, South Downs Butter, Toast

Salt Cod Tian (GF) £12 Crayfish Dressing, Cucumber, Lemon Sorrel Mayonnaise

Sweetcorn & Spring Onion Fritters (GF)(VE) £9 Sweet Chilli Dressing, Harissa Mayonnaise

Main Courses

Adsdean Farm Striploin of Beef (GF available) £22

Adsdean Farm Lamb Shoulder (GF available) £22

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

> Pea, Broad Bean & Mint Risotto (V) £20 Goats Cheese stuffed Courgette Flower

Rolled Monkfish Tail, Crevette Mousse & Parma Ham £28

Saffron Potato Puree, Baby Turnips, Samphire

Ratatouille stuffed Aubergine (VE)(GF) £20

Rosemary Polenta, Lemon Yoghurt, Greens, Crispy Shallot

Pan Fried Seabream (GF) £25

Cornish New Potatoes, Preserved Lemon Beurre Noisette, Green Beans

Whilst we do our best to accommodate allergens, we cannot guarantee any dish is completely free in our small kitchen. A discretionary Service Charge of 12.5% is added to all tables, of which 100% goes to our hard-working team

Desserts

Affogato (V) £8

Amaretto Ice Cream, Hazelnut & Pistachio Biscotti, Double Espresso Shot

Roasted Estate Stone Fruit (VE)(GF) £8

Coconut Sorbet, Raspberries, Polenta Crumble, Vegan Meringue

Blackberry Frangipane Tart (V) £9

Clotted Cream Ice Cream

Lemon Posset (V) £8

Strawberries, Lavender Shortbread

Chocolate Semifreddo (V) £9

Cherries, Chantilly, Almond Wafer

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