

## SAMPLE Sunday Lunch Menu – SUBJECT TO CHANGE

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

### **Starters**

Soup of the Day (V) (GF) £9

Smoked Haddock Souffle £12

Leek Chowder, Crispy Potato, Watercress

Wild Mushroom Arancini (GF) £12

Truffle Aioli, Chestnut & Rocket Pesto

Estate Smoked Duck Breast (GF) (DF available) £12

Red Chicory, Caesar Dressing, Sweet & Sour Plum

Southdowns Game, Chicken Liver & Smoked Bacon Terrine £12

Pickled Vegetables, Red Onion Jam, Toast

Seabass Ceviche (GF)(DF) £12

Clementine, Padron Pepper, Capers, Sea Herbs

Sweetcorn & Spring Onion Fritters (GF)(VE) £10

Sweet Chilli Dressing, Harissa Mayonnaise

### **Main Courses**

Adsdean Farm Striploin of Beef (GF available) £24

Adsdean Farm Lamb Shoulder (GF available) £24

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

Butter Poached Turbot Fillet (GF) £30

Roast Salsify, Tenderstem, Turnip, Red Wine Sauce

Beetroot Wellington (V) £24

Braised Red Cabbage, Tarragon Cream Potato

Roast Cod Loin (GF) £28

Mussel, Lemongrass & Coconut Bisque, Saffron Potato & Fennel

Slow Braised Chickpeas (VE)(GF) £22

Lentil & Spinach, Potato Rosti, Roasted Root Vegetables, Butternut Squash Puree

# **Desserts**

### Affogato (V) £8

Amaretto Ice Cream, Hazelnut Biscotti, Double Espresso Shot

## Passion Fruit Meringue Nest (VE)(GF) £10

Caramelised Pineapple, Coconut Sorbet, Tosted Coconut

# Estate Quince & Apple Crumble (V) £10

Madagascan Vanilla Custard

### Dark Chocolate & Almond Fondant (V) £10

Salted Caramel Ice Cream

### 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