

Lunch Menu

To Share

Estate Baked Bread, South Downs Butter £4 Hummus £3 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

Dressed Crab New Potato and Fennel Salad (GF) (DF) £26

Chargrilled Chicken Parmentier Potatoes, Confit Cherry Tomatoes, Broccoli, Peppercorn Sauce (GF) £25

Saffron & Lemon Risotto Gremolata, Dressed Watercress (GF) (V) £24

Beef Wellington 4oz Fillet Steak wrapped in Parma Ham, Mushroom Duxelles, Puff Pastry, Dauphinoise Potato, Seasonal Greens, Red Wine Jus £40

Pan Fried Sea Bream Fillet Herb Crushed Potato, Samphire, White Wine Cream (GF) £26

Adsdean Farm Steak 8oz Ribeye Hand Pressed Fries, Rocket Salad (GF) £32
Peppercorn Sauce £3 Garlic Butter £2

Roasted Mediterranean Vegetables Balsamic Glaze, Bocconcini Mozzarella Balls (V) (GF) £24

Slow Braised Pork Shoulder Chive Mash Potatoes, Savoy Cabbage, Roasted Carrot, Red Wine Jus £26

Sides £4 each

New Potatoes French Fries Tenderstem Broccoli Garden Salad

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 (GF available) £8

Vanilla Ice Cream, Pistachio & Sour Cherry Biscotti

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

Toasted Coconut, Rhubarb Sorbet

Passion Fruit Tart (V) £10

Mango Sorbet

White & Dark Chocolate Pave £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; Olde Sussex, Brighton Blue, Baron Bigod

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

Your Choice of Ice Cream; Vanilla, Chocolate Brownie, Strawberry, Pistachio, Malt, Clotted Cream

Your Choice of Sorbet; Mango, Raspberry, Pear, Pimms

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