

## LUNCH MENU

Available 12.00 – 2.30, Tuesday - Saturday

2 Courses £20

To include a paired wine with your starter and main course - £10 supplement

3 Courses £24

To include a glass of paired dessert wine with your dessert - £5 supplement

## STARTERS

ISLE OF WHITE TOMATOES GF

Bresaola, Burrata, Gazpacho Cream, Basil

CURED SALMON GF ♥

Cucumber, Avocado Sorbet, Yogurt

CARROT AND GINGER GF vg

Pickled Heritage Carrots, Carrot and Ginger Emulsion, Spiced Red Lentils

## MAINS

POLLOCK

Pea and Coriander, Curry 'Scraps', Sauce Gribiche

LOIN OF BACON

Barbequed Pineapple, Duck Egg, Crisp Onion

SPRING PEA AND MINT ARANCINI ✓

Braised Puy Lentils, Heritage Tomatoes, Groombridge Asparagus

## SIDE DISHES 4.50

Groombridge Asparagus, Smoked Salt

Brighton Blue Creamed Leeks

Sweet and Sour Carrots

Jersey Royals, Confit Shallot

## DESSERTS

(all suitable for vegetarians)

MILK CHOCOLATE MOUSSE GF

Mandarin Curd, Kumquats, Clementine

BAKED CHEESECAKE

Black Cherry, Peppercorn

3 CHEESES

Artisan Biscuits, Kentish Apple Chutney

£3 supplement

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free

✓ dishes which are suitable for vegetarians | **vg** suitable for vegans

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT