

may lunch menu

28.00 two courses | 32.00 three courses

14.00 supplement to include a glass of wine to accompany two courses

8.00 supplement to include a glass of dessert wine

starters

Plaice and Spinach Pressing
lime crème fraîche, jersey royals, groombridge asparagus

Roast Chicken and Sorrel Broth
chicken faggot, pearl barley, spring greens

Maple Roast Halloumi, ✓
sunflower seeds, pomegranate, red chili, puntarelle

main course

Pan Fried Gilt Head Bream
creamed leeks, smoked haddock and mustard croquette,
wild garlic cream

South Downs Pork Loin
barkham blue and shoulder raviolo, fennel and apple salad, hispi

Satay Cauliflower, ⑤
sesame and garlic chinese leaf, coriander couscous, pickled raisins

side dishes 6.00

hash brown, truffle mayonnaise, chives

harissa carrots, chickpeas, yoghurt

peas à la française

desserts

Strawberry and Elderflower
elderflower pannacotta, strawberry sorbet, black pepper meringue

Warm Poached Peaches
raw honey, bee pollen sponge, vanilla ice cream

Cheese Selection,
3 cheeses from our cabinet

**you are welcome to choose a la carte dishes
as part of your lunch, these will be charged accordingly**