

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £32.00

3 courses £37.00

Sweet Pea & Fennel Soup

Wild Garlic Dumplings, Ricotta

Cured Mackerel

Salt Cod Brandade, Cucumber, Fennel

Rillette of Heritage Pork

Sultana, Apple, Grape, Pickled Shallot

Whipped Feta & Spring Leaves

Courgette, Preserved Lemon, Black Olive, Crostini

Real Patisserie Bread, South Downs Butter £2.00 per portion

MAIN COURSE

Risotto of Hampshire Asparagus

Burford Cheese, Wild Garlic

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Breast of Herb Roasted Chicken

Jersey Potatoes, Hen of The Woods, Shallot

Cornish Hake

Potato, Gem Lettuce, Warm Tartare Sauce

DESSERT

Dark Chocolate Delice

Brandy Snap, Coffee Ice Cream

Lemon Custard Tart

Meringue, Raspberry Sorbet

Mascarpone & Vanilla Cheesecake

Caramelized Banana, Whipped Butterscotch

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion