

Easter Sunday 2019
Lunch Menu

Starters

Kent Cauliflower Soup

Edburton Springs Oak Smoked Salmon

Beetroot, horseradish cream, pea shoots

Local Cured Bresaola

Roquette leaf, Sussex charmer cheese, truffle dressing

Grilled Local Goats Cheese

Tarragon apple dressing, mimosa leaf

Mains

Pink Roasted Sussex Sirloin

Yorkshire pudding, pan juices

Bodium Free Range Chicken Breast

Pan juices

Pevensey Marsh Lamb Duo

Leg and shoulder, Rosemary, redcurrant jus

Seaford Bay Gilt Head Bream

Creamy dill mash, Cornish crab and tomato salsa

Baked Vegetable Nut Roast

Vegetable gravy (V)

All main courses are served with seasonal vegetables and roast potatoes

Desserts

Lemon Posset

Lime, blueberry compote

Warm Chocolate Brownie

Milk chocolate sauce

Selection of Local Ice-Cream or Homemade Sorbet

British Cheese Plate

Golden sultana chutney, sour dough thins

Freshly Brewed Coffee and Petit Fours

2 Courses £21.00

3 Courses £28.00

(v) Vegetarian

Vegan options are available upon request

**If you have any dietary requirements or require a full list of allergens please speak to your waiter.
Our food is not prepared in a nut free environment.**