

SUNDAY LUNCH MENU

2 courses £26 3 courses £32

STARTERS

PORK BELLY

Black pudding, carrot and ginger

MACKEREL TERRINE

Horseradish and beetroot

CAULIFLOWER VELOUTÉ

Parmesan, mustard and chive

MAIN EVENT

ROAST BREAST OF CHICKEN

Apricot, onion and sage

ROAST LEG OF SUSSEX LAMB

Yorkshire Pudding and mint sauce

SEA BREAM

Lemon, caper and parsley

MUSHROOM CANNELLONI

Parsley root, tapioca and tarragon

DESSERTS

CHOCOLATE BROWNIE

Hazelnut and praline ice cream

CURLEW CRUMBLE

Apple, rhubarb and gin

APPLE PARFAIT

Oats, calvados and caramel

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill