



## Lunch Menu

### Starter

Velouté of celeriac, duxele of wild mushroom and mushroom ketchup (v)

Torchon foie gras, cranberry gel, candied walnuts

Sussex dark cured chalk trout, compressed cucumber, pickled shallots, horseradish

### Plat Principal

Guinea Fowl Supremes, confit leg presse, boulangère, braised hispi cabbage

Herb crusted Atlantic Cod, pepperonata, braised leeks, Cornish fish stew

Butternut squash risotto, crispy wild rice, caramelised onions (v)

### Desserts

Hazlenut cremeaux, brandy snap, clementine

Coconut pannacotta, compressed pineapple and coconut sorbet

Chocolate marquise, croquant biscuits, buttermilk sorbet

Cheese Course from the trolley £6.00 supplement

Two course £26.50

Three course £32.00

All our prices include VAT at the prevailing rate

An optional service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu description do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

All game meat is wild and therefore on rare occasions you may find traces of bullet fragments.