



WINTER GRAND CLASSICS LUNCH

3 courses £45.00 – 2 courses £38.00

Starters

**Carpaccio of Smoked Sussex Venison Loin,
Whisky & Chestnut Cream, Pickled Blackberries, Watercress**

Tandoori Tiger Prawns, Kachumber, Crisp Flat Bread, Coriander Oil

Chicken & Trompette Mushroom Ballotine, Tarragon & Truffle Aioli

'Grand' Beef Consommé Royale

Main Course

Classic Yellow Fin Sole 'Meunière' – Sauté Potatoes, Tenderstem Broccoli

Scottish Sirloin Steak

Hand Cut Triple Cooked Chips, Beer Battered Onion Rings
Slow Cooked Plum Tomato, Garlic & Pink Peppercorn Stuffed Chestnut Mushrooms

Juniper Marinated Duck Breast, Cherry Jus

Fondant Potato, Hibiscus Braised Chicory, Red Cabbage

**All Main Courses are served with appropriate Vegetable garnish
Additional side orders are available priced at £ 4.95**

Colcannon Potatoes
Roast Chantenay Carrots
Green Beans with Shallots
Nutmeg Buttered Baby Spinach
Ratte New Potatoes, Herb Butter
Tenderstem Broccoli with Almonds
Roquette Salad, Parmesan Shavings, Balsamic Vinegar

If you suffer from a food allergy or intolerance, please inform a member of staff,
who will be happy to assist you when placing your order



WINTER GRAND CLASSICS LUNCH DESSERTS

DESSERTS

All dishes from the Garden Dessert menu are available
with the addition of the following Classics

**Warm Dark Chocolate Fondant
Pistachio Ice Cream (15 minutes)**

**Iced Caramelised Honey Parfait, Liquid Puff Pastry,
Plum & Ginger Gel**

**Sauternes Poached Pear, Salted Caramel,
Candied Nut Cluster & Cinnamon Cream**

Selection of fine British Cheeses

Fig, Walnut & Cranberry Bread, Apricot Chutney, Celery & Apple

Cornish Yargi

Semi-hard cow's milk cheese made in Cornwall. Wrapped in Nettle leaves, forming an edible, mouldy rind. Creamy soft texture, with the Nettle leaves changing the acidity on the outside of the cheese.

Sussex Blue

An award winning artisan cheese made by Alsop & Walker on their farm in Mayfield, East Sussex – a smooth & creamy hard cheese with small blue veins and a natural rind. Pasteurised & vegetarian.

Wigmore

A semi-soft cheese made from unpasteurised ewe's milk with a vegetarian rennet. A complex & fruity richness, hand-made washed curd cheese, a method of cheese making used widely across Europe.

Reblichone

A soft French cheese made in the Alpine region of Savoy from raw cow's milk. It has its own Appellation d'Origine Contrôlée - designation – unpasteurised.

**Cafetière of ground Coffee & Petits Fours £4.95
Speciality Coffee & Petits Fours from £5.15**

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order



WINTER GRAND DINNER CLASSICS

3 courses £65.00 – 2 courses £58.00

Starters

**Carpaccio of Smoked Sussex Venison Loin,
Whisky & Chestnut Cream, Pickled Blackberries, Watercress**

Tandoori Tiger Prawns, Kachumber, Crisp Flat Bread, Coriander Oil

Chicken & Trompette Mushroom Ballotine, Tarragon & Truffle Aioli

'Grand' Beef Consommé Royale

Fruit Sorbet

Main Course

'Grand' Lobster Thermidor – Buttered Ratte Potatoes, French Beans

Classic Yellow Fin Sole 'Meunière' – Sauté Potatoes, Tenderstem Broccoli

'Châteaubriand' for 2 people

Hand Cut Triple Cooked Chips, Beer Battered Onion Rings
Slow Cooked Plum Tomato, Garlic & Pink Peppercorn Stuffed Chestnut Mushrooms

Duo of Scottish Beef, Merlot Jus

Thyme & Balsamic Glazed Sirloin topped with Pesto Crust, Braised Beef Cheek,
Root Vegetable Dauphinoise, Baby Leeks

Pan Fried Chalk Stream Trout, Brown Shrimp & Seaweed Butter Sauce

Pea Purée, Salsify & Purple Potatoes

Juniper Marinated Duck Breast, Cherry Jus

Fondant Potato, Hibiscus Braised Chicory, Red Cabbage

All Main Courses are served with appropriate Vegetable garnish

Additional side orders are available priced at £ 4.95

Colcannon Potatoes

Roast Chantenay Carrots

Green Beans with Shallots

Nutmeg Buttered Baby Spinach

Ratte New Potatoes, Herb Butter

Tenderstem Broccoli with Almonds

Roquette Salad, Parmesan Shavings, Balsamic Vinegar

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who will be happy to assist you when placing your order



WINTER GRAND DINNER CLASSICS DESSERTS

DESSERTS

All dishes from the Garden Dessert menu are available
with the addition of the following Classics

Crêpe Suzette

Prepared at your table

Warm Dark Chocolate Fondant Pistachio Ice Cream (15 minutes)

Iced Caramelised Honey Parfait, Liquid Puff Pastry, Plum & Ginger Gel

Sauternes Poached Pear, Salted Caramel, Candied Nut Cluster & Cinnamon Cream

Selection of fine British Cheeses

Fig, Walnut & Cranberry Bread, Apricot Chutney, Celery & Apple

Cornish Yargi

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Cafetière of ground Coffee & Petits Fours £4.95 Speciality Coffee & Petits Fours from £5.15

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Vegetarian Winter Menu

(*GF - Gluten Free – *DF - Dairy Free)

Starter

**Gorgonzola Brûlée, Saffron Poached Pear, Oatcake Biscuit
(GF)**

**Jack Fruit & Rice Pancake Rolls with Thai Salad
(GF, DF, Vegan)**

**Cauliflower & Onion Bhajis, Red Lentils Coriander Chutney
(GF, DF, Vegan)**

**Chickpea, Courgette & Broadbean Cake, Tomato Salsa & Peppery Roquette
(GF, DF, Vegan)**

Mains

**Pumpkin & Sage Tortellini, Rich Tomato & Oregano Sauce, Pumpkin Purée, Toasted Pumpkin Seeds
(DF, Vegan)**

**Burnt Aubergine & Vegetable Chilli with Brown Rice, Avocado
(GF, DF, Vegan)**

**Tofu Masseman Curry, Sticky Coconut Rice, Cashew Nut Cream, Crispy Lotus Root
(GF, DF, Vegan)**

Side Dishes at £4.95

Colcannon Potatoes

Roast Chantenay Carrots

Green Beans with Shallots

Nutmeg Buttered Baby Spinach

Ratte New Potatoes, Herb Butter

Tenderstem Broccoli with Almonds

Roquette Salad, Parmesan Shavings, Balsamic Vinegar

A daily menu of homemade desserts

or

A fine selection of British Cheeses

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