

**Sunday Lunch Menu**

**Home-made soup of the day (v)**

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**Heirloom tomato salad (v)**

Balsamic glaze, basil gel, poached egg

**John Ross Jnr Scottish whisky-cured salmon**

Cherry tomato, shallots, rye bread

**Cherry-smoked Gressingham duck breast**

Orange and dandelion

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**Roast sirloin of beef**

Thyme roast potatoes, Yorkshire pudding, braised red cabbage, root vegetables, cauliflower cheese, pan jus

**Pork belly**

Sweet potato cumin purée, boulangère potato, green beans, tarragon cider jus

*Select two roast meats for an additional £5 supplement*

**Pan-fried sea bream**

Olive and saffron mash, marsh samphire, tomato tapenade

**Aubergine and olive tian (vg)**

Ratatouille of vegetables, crinkle vegetable crisps, smoked red pepper gel

Additional sides £4 each: roast potatoes, cauliflower cheese, glazed carrots, green beans

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**Dessert buffet**

Sticky toffee pudding, butterscotch sauce

Blackberry and apple sloe gin crumble, Chantilly cream

Banoffee pie

Sherry trifle

**Local Sussex selection of cheese**

Served with water biscuits, homemade chutney, celery and grapes  
*£8 supplement per person*

**£35 per person**

*Hand* PICKED  
HOTELS

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices are inclusive of VAT at current rate. Adults need around 2,000 kcal per day.