

Autumn Lunch Menu

Starters

Cajun spiced butternut squash soup
Chicken liver parfait with apple & plum chutney, served with brioche
Pear, walnut & Stilton salad

Main Courses

Daube of beef with mashed potatoes
Hake, savoy cabbage with caper & parsley butter sauce
Spiced mixed bean ragout with kale & confit tomatoes (v)

Side Orders £3.5

Homemade chunky chips | skinny fries | fresh minted peas |
dressed mixed leaf salad | seasonal vegetables

Desserts

Date & ginger sponge with caramelised banana
Hazelnut spiced parfait with chocolate cream
Chocolate mousse
A selection of homemade sorbets & ice cream

Coffee & Tea £3.5

'Sussex Barn' ground cafetière coffee or Camellia's tea, with chocolates

3 Courses £25 | 2 Courses £20

Hotel guests on a dinner, bed & breakfast basis are entitled to a standard 3 course meal excluding side dishes, supplements or specials. All items on the menu are subject to availability. Some of our dishes may contain allergens, please ask a member of our team for advice.