



Mothers Sunday Luncheon Menu

Homemade bread & salted butter

Starters

Slow cooked ham hock and parsley terrine, brioche & tomato chutney

Smoked salmon, chive crème fraiche, pickled cucumber & lemon

Leek and potato soup, truffle oil & croutons

Wild mushroom, baby spinach, poached hens egg & brown butter

Main Courses

Roasted free range chicken, roast potatoes, stuffing, creamed leeks, seasonal greens & gravy

Sussex lamb rump, braised red cabbage, kale, rosemary jus

Beetroot and lentil roast, roast potatoes, carrots, honey glazed parsnips & greens

Market fish, smoked haddock & sweetcorn chowder, parsley cress

Sides £5.00

Roast potatoes | Glazed carrots | Garlic broccoli | Cauliflower cheese

Cheese course £12

Selection of English cheeses, homemade bread, crackers, farmhouse chutney, fig jam, ruby port

Desserts

Dark chocolate & raspberry tart, raspberry coulis

Sticky toffee pudding, salted caramel sauce & clotted cream

Apple, mixed berry crumble & vanilla custard

Warm rice pudding & fruit salsa

Coffee or Tea & Truffles £5 | Three courses £40 | Two courses £36
