



### *Sunday Luncheon Menu*

Homemade bread & salted butter

#### ***Starters***

Jerusalem Artichoke soup, artichoke crisps & chives

Smoked & poached salmon rilette, pickled cucumber, rocket, lemon dressing

Spiced lamb faggot, red lentil Pease pudding & red wine sauce

Pressed leek terrine, hazelnut dressing & bitter leaves

#### ***Main Courses***

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

Roasted Sussex lamb rump, pea & broad bean fricassee, port reduction

Beetroot and lentil roast, roast potatoes, glazed carrots, seasonal greens & gravy

Market fish, saffron & mussel risotto, parsley cress

#### ***Sides £5.00***

Roast potatoes | Glazed carrots | Garlic broccoli | Creamed leeks

---

#### ***Cheese course £12***

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

---

#### ***Desserts***

Caramelised lemon tart, raspberry sorbet

Sticky toffee pudding, salted caramel sauce & clotted cream

Apple, mixed berry crumble & vanilla custard

Dark chocolate & coffee marquise, pistachio's, crème fraiche

***Coffee or Tea & Truffles £5 | Three courses £36 | Two courses £30***

---