

£45
three course
£38
two course

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Mother's Day Menu

STARTERS

Basil & Pine Nut Burrata (pb/gfi)

Nutbourne Tomato, House Pesto

Smoked Haddock Arancini (pb/gfia)

Parsley Mayonnaise, Lord of the Hundreds Cheese, Heritage Radish

South Coast Scallop (gfia)

*Caramelised Cauliflower Purée, Calcot Farm Black Pudding,
Pickled Titchhurst Apple*

Sirloin of Beef Tartare Rosti (gfi)

Fennel & Spring Onion, Crispy Potato, Fresh Horseradish

Mixed Allium & Wild Garlic Soup (v/pba)

Rosemary Focaccia Croutons

Ditchling Romesco Chicken

Milford Leeks, Crispy Onion & Bacon Nest, Aioli

King Prawn, Avocado & Mango Salad (gfi)

SUNDAY ROAST

All our Roasts are served with Yorkshire Puddings, Crispy Roast Potatoes, Parsnips and Chef's selection of Fresh Vegetables.

Roast Sirloin of Beef (gfia)

Roast South Downs Lamb (gfia)

Oak's Farm Stuffed Ditchling Chicken (gfia)

Nut Roast (gfia/v/pba)

*Or, upgrade to our Three Meat Combo Roast
(£6 Supplement)*

MAINS

Whole Grilled Plaice (gfi)

*Served on the Bone, Buttered Cavolo, Broad Beans & Peas,
Parmentier Potatoes, Tempura Samphire*

Baby Courgette & Lovage Pappardelle (pba)

Lovage, Lemon & Pumpkin Seed Pesto, Crispy Basil Crumb.

Pork Fillet Tenderloin (gfi)

Asparagus, Quail's Egg, Potato Rosti & Honey Mustard Sauce

12.5% Discretionary Service Charge

Please advise us of any dietary requirements, food allergies and intolerances in advance.

(GFI) Gluten Free Ingredients / (GFIA) Gluten Free Ingredients Alternative / (V) Vegetarian / (VA) Vegetarian Alternative / (PB) Plant Based / (PBA) Plant Based Alternative

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Mother's Day Menu

DESSERTS

Apple Sponge Pudding (pb)
Caramel Custard, Toffee Crunch

Rhubarb Custard Tart (v)
Rosewater Chantilly Cream

Sussex Coffee Liqueur Tiramisu (v)
Chocolate Shavings & Crunchy Biscotti

Banana Crème Brûlée (gfia)
Chocolate Dust, Amoretti Biscuit

Chocolate Delice (gfia)
Honeycomb Ice Cream, Chocolate Tuile

Sweet Basil Panna Cotta (gfi)
Balsamic Pearls, Basil Meringue & Red Berry Syrup

White Chocolate Mousse (gfia)
*Poached Rhubarb, Cardamon, Rhubarb Syrup,
Pistachio & Almond Biscuit*

Chef's Mini Dessert (gfia)
Served with Coffee or Tea

Affogato & Amaretti Biscuit (gfia/pba)
Madagascan Vanilla Ice Cream, Espresso

Sussex Cheeseboard
*A selection of two Sussex Cheeses, Chutney, Grapes,
Artisan Crackers, Sussex Butter*

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