



## Father's Day Sunday Luncheon Menu

£49.00 per person

### Starters

**Bourbon Cured Salmon** (F,G,Mu,M)

Apple & fennel slaw, toasted rye bread, horseradish ricotta

**Asian Style Duck** (Se,F,Mo,Su,N)

Moo shu dressing, frisee lettuce, pickled cucumber ribbons, spring onions, blood orange gel, spiced candied pecans

**Burrata and Heritage Tomato Salad** (M,Su)

Baby basil, nut free pesto, aged balsamic, sweetcorn chowder, spring onions, coriander, coconut yogurt

### Main Courses

**Choice of Traditional Roast Beef, Pork Belly or Corn-Fed Chicken Supreme** (Su,M,E,G)

Served with roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

**Roasted Rack of Lamb** (M)

Roasted garlic & rosemary jus, dauphinoise potatoes, heritage carrots, parsnip puree

**Pan Fried Hake** (F,M)

Saffron & sugar snap pea risotto, steamed kale, roasted lemon dressing

**Roasted Butternut Squash, Lentil & Kale Wellington** (G,PB)

Tender-stem broccoli, thyme & garlic fondant potato, cauliflower velouté

### Desserts

**Chocolate Fondant** (G,E,M)

Cherry and amaretto ice cream

**Peach Melba** (G,E,M)

**Honey and Peanut Parfait** (G,E,M,N)

Ginger pretzels

**Selection of fine Cheeses from Sussex & Kent** (M,G)

Quince jelly, black grapes, crackers



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans  
Su - sulphur dioxide & sulphites V - vegetarian