

SUNDAY LUNCHEON

Three Course Luncheon £39.00 (£19.50 children)

Starter

Kitchen Soup of the Day

with Freshly Baked Bread (*daily allergens*)

Market Terrine (Su)

apple & date chutney, crispy pancetta lardons, sourdough bread

Salmon Ceviche (F)

red chilli, chard, avocado, kiwi & lime dressing

Slow Braised Octopus (Mo,M)

fennel, Watercress, Courgette Ribbon Salad, Butter Bean Purée

Goats Cheese (M,Mu)

beetroot tartare, avocado mousse, micro cress

Main Course

Ashdown Park Roasts of the Day*

Beef Sirloin, Chicken Breast or Roasted Pork Belly (M,Ce,Su,G)

all served with Seasonal Vegetables, Crispy Roast Potatoes, Yorkshire Pudding & Red Wine Jus

Market Fish of the Day*

(*Please ask your waiter for daily allergens*)

Wild Mushroom Risotto (Vg)

spinach, truffle oil, mushroom dust

Linguini (Vg) (Gluten Free)

roast pepper, spinach, nut free pesto, baby capers, artichoke, crispy onion, sun blushed tomatoes

Dessert

Sticky Toffee Pudding (G,E,M)

salted Caramel Sauce, Honeycomb Ice Cream

Apple Crumble Tartlet (G,E,M)

vanilla Ice Cream, Blackberries

Orange Crème Brûlée (G,E,M)

ginger Biscuit, Chocolate Sorbet

Kitchen Cheese Selection (G,M)

A Fine Selection of Cheeses from Kent & Sussex served with Grapes, Celery & Quince Jelly

Coffee & Petit Fours £5.25



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 Se – sesame Sh – shellfish So – soybeans Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian

*can be adapted to gluten free Vg – vegan V – vegetarian *can be adapted to gluten free