



Father's Day Sunday Lunch Menu

Sunday 15th June 2025

£50.00 per person

Starters

Smoked Salmon Pave (F,G,M)

Herb Crème Fraiche, Chard Lemon and Blinis

Black Pudding & Duck Parfait (G,E,Mu)

Toasted Brioche, Red Onion Confit and Baby Watercress

Grilled Cauliflower Salad (PB,Se)

Chimichurri, Hummus, Pickled Apple

Kitchen Soup of the Day

Main Course

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

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Red Wine Jus

Char-Grilled 10oz Ribeye Steak (E,M)

Dad size portion of Chips, Bearnaise Sauce, Confit Plum Tomato, Grilled Portobello Mushroom

£7.50 Supplement

Roasted Cod & Pancetta (F,M,E)

Chorizo & Bean Cassoulet, Baby Spinach & Aioli

Sweet Potato Risotto (G,PB)

Cream Cheese, Truffle, Wild Mushrooms, Crispy Onion

Desserts

Bramley Apple & Hazelnut Crumble (G,E,M,N)

Vanilla Anglaise

Whisky Crème Brûlée (G,E,M)

Raspberry Compote, White Chocolate Cookie

Sticky Toffee Pudding (G,E,M)

Salted Caramel Sauce, Clotted Cream Ice Cream

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

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