



SUNDAY MENU

Three Courses £39.00 (£19.50 children)

Starter

Kitchen Soup of the Day (ask for daily allergens)
with freshly baked bread

Market Terrine (Su)
apple and 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

Goat's Cheese (M, Mu)
beetroot tartare, avocado mousse, micro cress

Main Course

Ashdown Park Roasts of the Day (M, Ce, Su, G*)

Beef Sirloin, Chicken Breast or Roasted Pork Belly
all served with seasonal vegetables, crispy roast potatoes, Yorkshire pudding & red wine jus

Market Fish of the Day (ask for daily allergens)

Wild Mushroom Risotto (PB)
spinach, truffle oil, mushroom dust

Linguine (PB)
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



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 PB – plant based V – vegetarian/*V dish adapted *can be adapted to gluten free