



Easter Sunday Lunch Menu

Sunday 5th April 2026

£39.00 per person

Starters

Slow Roasted Tomato and Basil Soup (M)

toasted sunflower seeds, parmesan

Smoked Salmon (F, G, M)

blinis, herb crème fraîche, lemon, baby watercress

Goats Cheese on Toast (G)

beetroot, pickled shallots, honey & truffle dressing

Main Courses

Roasted Loin of Cod (Sh, F, M)

dill and mussel beurre blanc, pressed new potatoes, baby spinach

Roasted Rump of Lamb, Sirloin of Beef or Corn-fed Chicken Supreme (Su, E, M, Ce)

roasted potatoes, roasted seasonal vegetables, Yorkshire pudding, red wine jus

Roasted Cauliflower (V)

parsley dressing, whipped butterbeans, barbecue leeks

Desserts

Vanilla Crème Brûlée (G, E, M)

sable biscuit, poached pear

Caramelised Lemon Tart (M, G, E, N)

roasted almond Chantilly, rhubarb compote

Chocolate Cheesecake (M, G, E)

espresso chocolate sauce, pistachio ice-cream

Selection of Fine Cheeses from Sussex and 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