

SUNDAY LUNCHEON

Three Course Luncheon £39.00

Starter

Kitchen Soup of the Day

With Freshly Baked Bread (*daily allergens*)

Duck Terrine with Chestnut

Fig Textures, Green Apple, Toasted Sourdough (M,G,Mu)

Smoked Salmon Pave*

Herb Potato Salad, Beetroot Jam, Cured Egg Yolk (E,F,Mu)

Portland Crab Salad

Lemon Purée, Radish, Avocado, Pickled Shallots, Baby Herbs (Cr,Su)

Goats Cheese

Tomato Chutney, Basil Purée, Salted Pine Nuts (M,Mu)

Main Course

Ashdown Park Roasts of the Day*

Beef Sirloin, Chicken Breast or Roasted Pork Belly

All served with Seasonal Vegetables, Crispy Roast Potatoes, Yorkshire Pudding and Red Wine Jus (M,Ce,Su,G)

Market Fish of the Day*

(Please ask your waiter for daily allergens)

Wild Mushroom Risotto

Parmesan, Spinach, White Truffle Oil (M,Ce)

Roasted Aubergine* (Ce,M)

Provençal Vegetables, Baby Fennel, Spinach (V)

Dessert

Sticky Toffee Pudding

Salted Caramel Sauce, Honeycomb Ice Cream (G,E,M)

Apple Crumble Tartlet

Vanilla Ice Cream, Blackberries (G,E,M)

Orange Crème Brûlée

Ginger Biscuit, Chocolate Sorbet (G,E,M)

Kitchen Cheese Selection

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

Coffee & Petit Fours £5.25



A discretionary 10% 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:

! – 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