



## SUNDAY LUNCHEON

Three Course Luncheon £39.00 (£19.50 children)

### Starter

#### Kitchen Soup of the Day

with Freshly Baked Bread (*daily allergens*)

#### Duck Terrine & Olives (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

#### Roasted Aubergine\* (Ce,M,V)

provençal Vegetables, Baby Fennel, Spinach

### 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