



## Easter Sunday Lunch Menu

Sunday 20<sup>th</sup> April 2025

£49.50 per person

### Starters

#### Slow Roasted Tomato & 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 Course

#### Roasted Loin of Cod (Sh,F,M)

dill & 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

parsley dressing, whipped butterbeans, BBQ 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 Sussex & Kent Cheeses (M,G,Ce)



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