



Boxing day lunch 2018

Starters

Leek and almond soup

Hot game liver tart, bacon & chive sauce

Golden cross goats cheese parfait, herb salad, brioche

Grilled squid & scallop risotto nero

Mains

Organic Sussex steak, kidney & mushroom pudding, red cabbage, greens, mashed potato

Sheffield Farm organic Sussex pork belly, braised cheek, lentils, parsnip puree, Romanesco

Smoked haddock fillet, poached egg, parsley sauce, ratte new potatoes, spinach

Grange farm wild duck, (rare breast, braised leg) Agen prunes & Port, Dauphinoise potatoes, Brussel tops

Leek & Barkham blue tart or mushroom pate in brioche with new potatoes and tenderstem

Desserts

Apple & quince pie, fresh custard

Pear poached in spiced caramel with golden raisins

Chocolate tart, crème fraiche

Gingerbread pudding, sea salt butterscotch vanilla ice cream

Plate of ripe cheese

£35.00 pp

A discretionary 10% service charge will be added to your bill