

Lunch Menu

House made bread & butter

Starters

Squash Soup,
crispy sage, herb oil

Partridge Croquette,
chilli mayonnaise, dressed mixed leaf salad

Mains

Pheasant Breast,
braised red cabbage, leg croquette, madeira jus

Haddock Fishcake,
warm tartare sauce, poached egg, savoy cabbage

Desserts

Quince and plum crumble,
tonka bean custard

Ice Cream Selection

2 courses £25

3 courses £30

******BYO wine every Sunday evening******

If you have any food allergies, please inform us.

Our commitment to maintaining the highest standards of food safety includes diligent efforts to minimize the risk of allergen cross-contamination. While we take every precaution possible, **please be aware that we cannot provide a 100% guarantee free from allergen environment.**

A 12.5% discretionary service charge will be added to the bill.

*A discretionary £1 will be added to your bill which goes directly to Action Medical Research, Sussex charity changing children lives through medical research.

Medical Research is a registered charity no. 208701