

SET LUNCH MENU

£28 TWO COURSES

£32 THREE COURSES

Add a carafe of our house French wine for £8

STARTERS

Sussex Smokie

Poached Natural Smoked Haddock,
Creamy Cheddar & Parley Sauce, Breadcrumbs & Warm ciabatta

Slow Braised Pork Cheek, Air Dried Coppa

Peas Bonne Femme, Crisp Bacon, Wilted Baby Gem Sautéed Girolle Mushroom- *gluten free*

Slow Cooked Pork Belly, Chinese Five Spiced Miso Caramel

Pineapple & Sweet Drop Pepper Salsa, Grilled Padron Pepper, Sriracha Mayo

Crispy Breaded Macaroni Cheese Bites

Sautéed Girolle Mushrooms, Truffle & Grana Padano Dressing - *vegetarian*

Roasted Heritage Beetroot, Feta, Orange & Fennel Salad

Candied Walnuts, Beetroot Mousse, Olive Oil & Orange Dressing - *nuts, vegan, gluten free*

MAINS

Pan-fried Calf's Liver, Braised Red Cabbage

Creamed Mash Potato, Bacon & Onion jus

Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice

Toasted Peanuts, Crisp-Fried Shallots, Tenderstem, Sweet Potato- *gluten free, peanuts,*

Honey Glazed Five Spiced Breast of Duck

Sweet Potato Mash, Seasonal Greens, Orange & Peppercorn Sauce

Fillet of Cod in 'Langham Best' Batter

Hand-cut Skin-on Chips Crushed Peas, Tartare Sauce, Lemon

Oven Roasted Spiced Aubergine, Topped with Caponata

Romesco Sauce, Pumpkin Puree, Fine Green Beans, Minted Crème Fraiche – *vegan, nuts*

SIDES

Carrot & Swede Mash £6

Slow Braised Spiced Red Cabbage £6

Steamed Greens

In Sesame Chilli & Ginger Dressing £8

Truffle & Grana Padano Fries £6

Fries £6

Triple Cooked Hand Cut Skin on Chips £6

10% discretionary service is added to your bill and received with thanks

Please let us know about any allergies or dietary requirements.



DESSERTS

Bramley Apple, Blackberry & Plum Crumble

*Jude's Madagascan Vanilla Ice Cream - **vegan, gluten free***

Warm Braeburn Apple & Cinnamon Cake

Butterscotch Sauce, Jude's Salted Caramel Ice Cream & Custard

Classic Crème Brûlée

Chocolate & Caramel Fondant

*Milk Chocolate Cremieux, Salted Caramel Ice Cream - **nuts***

Affogato

*Jude's Vegan Vanilla Ice Cream with a hit of 'Love Hurts' Espresso, Biscotti - **vegan***

...add Baileys, Disaronno, or Frangelico Liqueur for £3.50

CHEESE BOARD

£16 for one

£21 for two Persons

A selection of Local Sussex Cheeses

**All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,
Fig & Apple Chutney & Quince Paste.**

Idle Hour - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.

Sussex Blue - A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.

Woodside Red - A Creamy Red cow's cheese with a natural Edible rind, made with Vegetarian Rennet, Mellow

Sussex Camembert - A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk

DESSERT WINE & STICKIES

Orange Muscat, 'Essensia', Quady's, Madera, California *glass £8.50 / £26 half bottle*

Black Muscat, 'Elysium', Quady's, Madera, California *glass £8.50 / £26 half bottle*

Sauternes, Chateau Lamourette, Bordeaux 2018 *glass £12.70 / £38 half bottle*

Semillon 'Noble One', De Bortoli, New South Wales, Australia 2018 *glass £16.40 / £49 half bottle*

Bottle Vintage Port, Graham's, Douro, Portugal *glass £9.00*

