



Mother's Day Menu

Two Courses ~ £38 | Three Courses ~ £45

~ Starters ~

RED LENTIL, SWEET POTATO & COCONUT SOUP (GFA) (VG)

Gently spiced and velvety smooth, served with warm bread & butter.

CHICKEN LIVER PARFAIT (GFA)

Silky smooth parfait, red onion marmalade & toasted brioche.

SALMON, LEEK & FILO TART

Buttery filo pastry with tender salmon & leeks, lemon cream sauce.

ROAST HARISSA CAULIFLOWER (GF) (VG)

Spiced roasted cauliflower, warm coriander hummus & hazelnut dukkah.

~ Mains ~

All roasts served with roast potatoes, carrot & swede mash, braised leek & red cabbage.

ROASTED ROSEMARY & THYME BEEF SIRLOIN (GFA)

Succulent Sussex beef sirloin, served with a rich gravy & Yorkshire pudding.

ROASTED LOIN OF PORK (GF)

Slow-roasted pork, caramelised apple & crisp crackling.

ROAST CHICKEN SUPREME (GF)

Juicy free-range chicken, wild mushroom & thyme stuffing.

FREE-RANGE ROASTED CHICKEN BREAST (GF)

Served with pomme anna potatoes, savoy cabbage & wild mushroom jus.

PLANT-BASED BUTTERNUT SQUASH & BEETROOT WELLINGTON (VG)

Golden pastry, roasted roots & seasonal vegetables.

PAN-FRIED HERB CRUSTED HAKE (GF)

Line-caught hake, potato rosti, carrot purée & samphire.

~ Dessert ~

VANILLA CRÈME BRÛLÉE (GFA)

Classic set custard with buttery shortbread.

SICILIAN LEMON TART

Sharp & silky lemon filling, with a raspberry compote.

CHOCOLATE & CHERRY CHEESECAKE (VG)

Rich chocolate cheesecake, with a black cherry compote.

MALTED MILK & IRISH CREAM TORTE

Smooth malted chocolate torte, with a warm chocolate sauce.

ARTISAN CHEESE (£5 SUPPLEMENT) (GFA)

Selection of British cheeses, celery, chutney, biscuits & grapes.

