

SEASONAL LUNCH OFFER

2 courses for £10 / 3 courses for £15

Available Monday – Saturday 12.30-15.30

STARTERS

Fish soup

A selection of local seafood served with white wine and herbs

Chicken

Sticky maple chicken with prosciutto

Tomatoes (vg)

Heritage tomatoes and grilled baby vegetables served with charred radicchio, compressed cucumber, puree and olive oil powder

Prawns

Grilled king prawns in garlic butter

MAINS

Bream

Fillet of bream served with kimchi, smoked duck, dark soya and a mirin and sake dressing

Hake

Served with a chicken and prawn paella

Beef rib

With Szechuan pepper, sesame, bok choy and yuzu

Dumplings (vg)

Ricotta cheese, spinach and potato dumplings, rolled with a pea and cashew nut pesto, served with baby vegetables

DESSERT

Peanut

Peanut butter panacotta and strawberry gel, served with chocolate tart, cookie crumb and salted caramel

Carrot

Carrot cake and satsuma gel, served with ginger gelato, cream cheese and walnut brittle

Fruits

Poached fruits and elderflower sabayon, served with brandy snap dust and Sussex Ridgeview sorbet

Ice cream

Italian gelato style ice cream in a waffle cone or tub

All prices are inclusive of VAT at the current rate. All weights where stated are approximate prior to cooking. Should you have any food allergies or intolerances, please speak to your server who will be delighted to help you. A discretionary service charge of 10% applies.

This offer is not available on bank holidays and special occasion dates. Other date restrictions may apply.