

April Lunch Tasting Menu

5 Courses £65

Celeriac Slow-Cooked Over Charcoal
wild garlic, hazelnut, local curd and citrus

Cured Wild Black Bream
radish, mussels, caviar and sesame dressing

Roasted Creedy Carver Duck
lavender honey, baby turnip and preserved cherries

Three Sussex Artisan Cheeses
with accompaniments

Forced Rhubarb Soufflé
stem ginger ice cream

Coffee and Petits Fours £7

A discretionary 12.5% service is added to all food and beverage charges.