

May Lunch Tasting Menu

5 Courses £65

Green Asparagus

pheasant egg, hazelnut, local curd and pickled kohlrabi

Cured Wild Black Bream

radish, mussels, caviar and sesame dressing

Roasted Creedy Carver Duck

vadouvan spice, caramelised cauliflower and golden raisins

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.

Before ordering please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.