

June Lunch Tasting Menu

5 Courses £65

Green Asparagus

pheasant egg, hazelnut, local curd and pickled kohlrabi

Cured Newhaven Brill

radish, cockles, caviar and sesame dressing

Romney Salt Marsh Hogget

garden alliums, black garlic, braised neck and spinach

A Tasting of Five Sussex Artisan Cheeses

with accompaniments

Gooseberry Crumble Soufflé

stem ginger ice cream

Coffee and Petits Fours £7

*This tasting menu is designed to be taken by the whole table.
A discretionary 12.5% service is added to all food and beverage charges.*