

# September Lunch Tasting Menu

5 Courses £65

## Heritage Tomatoes

hazelnut, smoked local curd, kohlrabi and marigold

## Cured Isle of Gigha Halibut

cucumber, crab, caviar and sesame dressing

## Breast and Leg of Creedy Carver Duck

preserved cherries, buckwheat, honey and cauliflower

## A Tasting of Five Sussex Artisan Cheeses

with accompaniments

## Plum and Orange Soufflé

almond 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.*