# Set Menu Lunch

Seasonal Sample Menu

# Lunch £78

#### Starter

Variations of garden beetroots, Sussex Slipcote, pumpkin seeds & lovage

#### Main

Devon White chicken, hispi cabbage, Jerusalem artichoke, celeriac & smoked almonds (add black winter truffle supplement £,15)

or

Cornish bass, leeks, brassicas & smoked butter

#### Cheese

Six English artisan cheeses with accompaniments (supplement f, 20 or f, 10 as dessert)

#### Dessert

Orchard apple souffle, salted butter caramel & Calvados

Coffee & petit fours (supplement £,6)

# Set Menu Vegetarian Lunch

Seasonal Sample Menu

# Lunch £78

# Starter

Variations of garden beetroot, Sussex Slipcote, pumpkin seeds & lovage

# Main

Pearl barley risotto, ceps, celeriac & garden brassicas (add black truffle supplement £,15)

or

Toasted Jerusalem artichokes, leeks & chestnuts

# Cheese

Six English artisan cheeses with accompaniments (supplement £,20 or £,10 as dessert)

### Dessert

Orchard apple soufflé, salted butter caramel & Calvados

Coffee & petit fours (supplement £,6)

# Set Menu Vegan Lunch

Seasonal Sample Menu

# Lunch £78

# Starter

Variations of garden beetroot, pumpkin seeds & lovage

# Main

Pearl barley risotto, ceps, celeriac & garden brassicas (add black winter truffle supplement £,15)

or

Toasted Jerusalem artichokes, leeks & chestnuts

# Dessert

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours (supplement £,6)