Set Menu Lunch

Seasonal Sample Menu

Lunch £78

Starter

Yellow fin tuna, bonito, perilla & garden radishes (add Oscietra caviar Supplement £,15)

Main

Devon White chicken, hispi cabbage, Jerusalem artichoke, celeriac and smoked onions

or

Monkfish cooked over coals, coco beans, chorizo & basil

Cheese

Six English artisan cheeses with accompaniments (Supplement £,20)

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

Grilled beans, broad bean pistou & coco bean velouté

Cheese

Six English artisan cheeses with accompaniments (Supplement £,20)

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 truffle Supplement £,15)

or

Grilled beans, broad bean pistou & coco bean velouté

Dessert

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours (Supplement £,6)