

## Set Lunch

### Starters

#### **Spiced Sweet Potato Soup**

*Finished with Fresh Lime & Coconut Milk – **ve***

#### **Heritage Beetroot, Brighton Blue & Poached Pear Salad**

*Walnuts, Red-Vein Sorrel, Clementine Dressing – **gf, vg***

#### **Pheasant Boudin with Caramelised Apple & Black Pudding**

*Puy Lentils, Parsnip Purée, Madeira Jus*

#### **Mushroom & Onion Ragu with Velvet Potato and Winter Truffle**

*Soft-poached Egg, Pomme Paille, Comté Gougères – **vg***

#### **Smoked Haddock Fishcake with Shellfish Bisque**

*Wilted Spinach, Saffron Aioli*

### Mains

#### **Turkey Pojarski with Wild Mushroom Cream Sauce**

*Pig in Blanket, Braised Red Cabbage, Creamed Potato*

#### **Shoulder of South Downs Venison Casserole**

*Creamed Potato, Hispi Cabbage, Chestnut Suet Dumpling, Red Wine Sauce*

#### **Oven-roasted Fillet of Bream with Spring Onion & Ginger Wine**

*Tenderstem, Creamed Potatoes, Crème Fraiche – **gf***

#### **Spiced Red Lentil Dahl with Artisan Pitta and Greek Yoghurt**

*Carrot Cake, Spinach, Cauliflower, Dukka and Hazelnut Vinaigrette – **ve, nuts***

### Sides ~ £5

SODT Bakery Rye & Corn Breads

Mixed Olives, Garlic & Oregano

Honey-glazed Roasted Vegetables

Hand-cut Chips or French Fries

Steamed Hispi, Pea & Tenderstem

Truffle & Parmesan Fries

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## Two Courses £30, Three Courses £36

*10% discretionary service is added to your bill and received with thanks.*

*We rely upon you, to let us know about allergies or dietary requirements.*

## Classics

Also available as a Single Course for £24

### **‘Mud of Midhurst’ Steak & Ale Pie**

*Creamed Potato, Hispi Cabbage, Red Wine Gravy*

### **Deep-fried Cod in ‘Langham Best’ Batter with Hand-cut Skin-on Chips**

*Crushed Peas, Tartare Sauce, Lemon*

### **Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice**

*Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato– **nuts***

## Desserts & Cheese

### **Sticky Toffee Pudding**

*Butterscotch Sauce, Jude’s Madagascan Vanilla Ice Cream*

### **Baked Vanilla Rice Pudding**

*Cinnamon Mulled Fruits, Clotted Cream - **gf***

### **Eggnog Brûlé with Bourbon, Vanilla & Nutmeg - **gf****

### **Spiced Bramley Apple & Sultana Crumble**

*Jude’s Madagascan Vanilla Ice Cream – **ve, gf***

### **Affogato**

*Jude’s Vanilla Ice Cream with a hit of ‘Love Hurts’ Espresso - **ve, gf***

**...add Baileys, Disaronno, or Frangelico Liqueur for £3.50**

### **A Play on Cheese**

*Two Mini Cheese Scones, Stilton Butter, Vacherin Mont d’Or, Homemade Chutney*

Coffee & Tea from £3.50

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