

Monday – Saturday Lunch Menu

Two courses £21, Three courses £25

Bread & whipped Marmite butter £6

Starters

Chicken Liver

Smooth buttered livers, ratte potato, quail egg, Horsted tomato chutney

Mackerel

Creamed mackerel, horseradish, Brioche, compressed cucumber, lemon gel

Cauliflower

Pickled cauliflower, shallot puree, charred green onion, pomegranate, orange, roasted walnuts, padron pepper, sorrel & green oil (Vegan)

Soup

Rich deep prawn bisque, with poached seafood, croute, aioli & dill oil

Mains

Lamb

Lamb faggots, fried duck egg, crispy potato terrine fingers, shallot sauce

Celeriac

Salt baked celeriac wedge, butternut puree, parsley & capers, Alpro, vegan cheese, chive oil & pumpkin seeds (Vegan)

Fish Pie

Fish pie, creamed potato, gremolata crust & hispi cabbage

Bacon

Bacon chop, green onion creamed potato & bacon jam

Sides £6

Skinny fries, smoked salt * Ratte potatoes, crème fraiche & mint * Crisp head salad wedge, honey mustard dressing * Tenderstem broccoli * Charred hispi cabbage wedge

Pudding

Crumble

Bramley apple & golden sultana crumble, Horsted honey custard & cinnamon ice cream

Trifle

Seasonal fruit, jelly, Horsted honey custard, cream, nuts & chocolate crumb

Banana

Caramelised banana, toasted brioche, burnt butter caramel, ice cream & sesame brittle

Ice Cream & Sorbet

Coffee £5

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. A discretionary service charge of 15% will be added to your bill.