

### Adults - £35 | Under 16s - £17

# **STARTERS**

**Cauliflower Soup** With a warm cheese scone

Salmon Rillette Pernod butter, ciabatta thins, samphire salad

**Braised Pig Cheek** Pickled apple gel, cavolo nero, parsnip crisps

## MAINS

35 Day Aged Rolled Rib of Sussex Beef

Yorkshire pudding (Served rare)

### **Stuffed Pork Belly**

Crispy crackling, apple sauce

### Pan Roasted Lemon Sole Parmentier potatoes, beurre noisette

Lentil, Butternut & Spinach Wellington

(VG)

All served with duck fat roast potatoes, seasonal vegetables & lashings of gravy

Cauliflower cheese –  $\pounds 5$ 

# DESSERT

Apple & Blackberry Crumble Custard

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

**Chocolate & Grand Marnier Marquis** Chocolate glass