

Table d'hôte lunch menu

Starter £ 6.00

Cream of wild mushroom soup, ragout of shitake mushroom & runner bean

Confit of Alkham valley rabbit leg, pancetta, sage, pickled red cabbage

Tartar of Scottish salmon, nasturtium from our garden, herb crème fraiche, soused mouli

Foraged watercress pannacotta, sun blushed tomatoes, Twineham Grange cheese crackling

Seared king scallops, sweetcorn, red peppers, pea shoots (£5 supp)

Main course £ 12.50

Braised collar & pie of Dexter beef, salsify & wild mushrooms

Pot-roast free range chicken, fondant potato, puy lentils & celeriac

Fillet of mackerel, crushed new potatoes, roast beetroot, sea purslane, horseradish cream

Summer truffle risotto, poached duck egg, baby leek

Fillet of turbot, sea aster, fine herb dauphin, ragout of girolles & warm potted shrimps (£8 supp)

Dessert £ 5.50

Raspberry soufflé, lemon thyme ice cream

Warm chocolate fondant, milk sorbet, salted peanut praline

Bramble parfait & crumble, vanilla ice cream

Chef's cheese plate of the day

Cheese from the trolley (£ 3.50 supp)

Two courses £ 17.50 ----- Three courses £ 22.50