



## LUNCH

Two courses £35 | Three courses £40

Tillingham Col '23, 125ml	11
Focaccia, butter & Two Fields olive oil	4.50
Gordal olives with roasted garlic & garden thyme	4.75
3 Maldon oysters with mignonette dressing	11

## TO START

Trout crudo, yuzu ponzu, charred carrot purée, wasabi & coriander

Salt-baked beetroot, green olive tapenade, feta, capers & macadamia

Carrot & coriander soup & foccacia (VG)

## MAINS

Pevensey lamb rump, creamed potatoes, crispy potato skins, smoked cherry tomatoes & basil jus

Seabass, baby potatoes, sea & garden herbs, charred leek & scallop roe velouté

Butternut squash gnocchi, pomodoro sauce, tomato salsa & pumpkin seeds (VG)

## TO FINISH

Dark chocolate crèmeux, salted caramel, popcorn & hazelnut brittle

White chocolate baked cheesecake & poached rhubarb

3 local cheeses, Tillingham chutney & crackers (£5 supplement)