

Salad of the day

Chef's salad,
mixed leaves,
herbs, chicken,
bacon, avocado,
croutons (gfo) 14

W

The Brasserie

LUNCH SAMPLE MENU

Pie of the day

South Downs
cottage Pie,
blue cheese mash,
braised carrots
(gf) 17

Starters

Lamb broth, braised lamb, potato & pearl barley, garlic toasted ciabatta. 12

Crispy sesame egg, miso hollandaise, ponzu spring onion (v) 9

Moules mariniere, garlic toasted sourdough (gfo) 12 /

As a main course with triple cooked chips 19

Carrot bhajis, carrot puree, spiced lentils, pickled carrot (v/vg) 9

Mains

Long Man beer battered cod, pea puree & triple cooked chips 17

Goats cheese salad w/ spiced pearl couscous, roasted cauliflower, red onion, butternut squash, salad leaves, almonds (v)(nuts) 14

Lamb rump, tenderstem broccoli, triple cooked chips, chimichurri sauce (gf) 29

Venison burger (2 smashed patties) wild venison, blue cheese, gem lettuce, tomato, brioche bun (gfo) 17

Pesto baked aubergine, crispy polenta, aubergine caponata, red pepper sauce (v/vg/gf) 19

Sandwich of the day

Club sandwich -
chicken, bacon,
lettuce, tomato,
mayo & triple
cooked chips
(gfo) 15

Desserts

Classic crème brulee, raspberry curd,
shortbread (v/gfo) 9

Black forest tofu cheesecake, cherry puree, chocolate soil, vanilla ice cream, almond tuile (v/vg/gfo/nuts) 9

Warm ginger sponge, butterscotch, clotted cream (v) 8

Sussex cheeses, seasonal chutney, biscuits (v/gfo) 17

(v) vegetarian (vg) vegan (nuts) contains nuts (gf) gluten free (gfo) gluten free option (this dish can be adapted to gluten free)

A discretionary 12.5% service charge will be added to your bill.