



SATURDAY LUNCH

20TH MARCH 2010

TWO COURSES - 17.00 THREE COURSES - 20.00

STARTERS

Chargrilled Mackerel, Swede and Preserved Lemon
House Terrine, Toasted Spelt Sourdough and Piccalilli
Seasonal Salad of Celeriac and Capers
Beenleigh Blue and Broccoli Mousse with Pea Shoots

MAINS

Braised Galloway Beef, Mashed Potato & Curly Kale
Cottage Cheese & Spinach Cannelloni, Mushroom Consommé, Chanterelles
Fish of the Day – *landed from the day boats out of Hastings and Cornwall*
Denham Estate Rabbit Saddle, Smoked Bacon, Jerusalem Artichoke & Wild Garlic

PUDDINGS

Bread & Butter Pudding, Rum & Raisin Ice Cream
Rhubarb Tart with Honeycomb Ice Cream
Lemon Posset, Caramelised Puff Pastry and Pastis Sorbet
Neal's Yard Cheese from the British Isles - £2.00 Supplement

SERVED FROM NOON TILL 3PM

KIDS MENU

Our kids menu is all homemade using the finest ingredients.

Any Main Course as a Half Portion	Half Price
Fishfingers	3.50
Organic Pork or Vegetarian Sausages	3.50

Choose two from the following sides Chips, Mash, Peas or Beans

PUDDINGS

Vanilla Ice Cream & Chocolate Sauce	2.00
Any Pudding as a Half Portion	Half Price

Lamberts