



Two Course Menu Lunch Menu £29.95

Three Course Party Lunch Menu £34.95

For groups of 8 to 20 people

English Sparkling Wine

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £11

Rathfinny, Rosé Brut, East Sussex 2017 £12

STARTER

starter

Wild mushroom and dill soup, potato, poached egg, crème fraiche

Cured salmon, caviar, dill, cucumber, rye crouton

Creedy carver duck leg doughnut, hoisin, pickled celery

Charcuterie board, home pickles, sourdough

MAIN

main

Roasted cauliflower, buckwheat, harissa, carrots, almonds

Stone bass, Jerusalem artichokes, smoked cream, hazelnuts, dill

Pork belly, turnips, salsify, chicory, nashi pear

Peterley estate venison pie, mashed potatoes, red cabbage, tenderstem broccoli

10oz Rib Eye, jersey royals, glazed chicory, peppercorn sauce (£5 supp)

SIDE

side

Fries £3.80

Cauliflower with camembert cheese £6.30

Glazed tenderstem broccoli with almonds £4.50

PUDDING

pudding

White chocolate mousse, raspberry gel, goji berry and cashew nut granola

Passion fruit tart, raspberries, blackcurrant sorbet

Chiltern Ice Cream & Sorbet 3 scoops

Cheese course, almond cake, pear chutney (£3 supp)

Most of our ingredients are sourced within the British Isles or as locally as possible from sustainable suppliers.
An optional service charge of 10% will be added to the bill, all of which is shared among staff.

Covid -19 Hygiene. All staff wash their hands every time they take or collect plates/glassware.

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free