



Open Thursday - Saturday from 12.30 - 15.00

June 2018 Lunch

For The Table

Rustic Baguette &
Cornish butter
£2.00

Mixed olives
£3.00

(v) Gazpacho	£5.50
Bayonne ham & poached duck egg toasted pine nuts, capers & confit bread	£7.75/13.50
Uig Lodge smoked salmon, quails egg, capers, lemon	£9.25
(v) Artichokes, broad beans, goats curd, chargrilled focaccia	£7.25/14.00
Duck liver parfait, red onion marmalade toasted brioche	£7.75
Crisp Salt & Pepper Squid, Spiced mayonnaise, salad leaves	£8.25/15.00
Roast hake, Heritage tomato & caper vinaigrette	£15.95
(v) Grilled asparagus, fresh ricotta, pea shoots & sun blushed tomatoes	£7.50/£14.50
Corn fed chicken, petit pois al a Francaise	£15.75
(v) Pulled jackfruit burger, avocado, red & white cabbage slaw, fries	£12.75
Coopers Farm, Pedigree Sussex Cheeseburger & fries	£13.00
Chargrilled 28 day aged Picanha 240g with Watercress & pommes frites	£18.95

Sauces & extras £1.25

Peppercorn Sauce - Cafe De Paris Butter - Portobello Mushroom - Bacon - Avocado

Sides £3.50

Pommes Frites - Jersey Royals - Mix Salad Leaves, Vinaigrette - Savoy Cabbage - Chantenay Carrots

Desserts

Buttermilk Panna Cotta, glazed apricots, mango puree & pistachios	
White chocolate & raspberry tart, Chantilly	£5.25
Dark Chocolate & peanut butter brownie, salted caramel ice cream	£5.25
Judes Vegan Ice Creams or Sorbet	£5.25
	£1.75 per scoop