## FESTIVE SET LUNCH MENU

Three courses for  $\pounds45$  per person, available for lunch reservations, Thursday to Saturday

## STARTERS

Cured chalk stream trout, pickled pablo beetroot, rye and mustard

Pevensey Blue and ham hock tortellini, kuri squash and pickled walnut

## MAIN COURSES

Dorset Sika deer, parsnip and potato terrine, ham fat kale and bramble sauce

Roasted Cornish skate wing, jerusalem artichoke with parsley, caper and lemon dressing

## DESSERTS

Rum and raisin financier, pumpkin jam , buttermilk custard and clementine sorbet

Our selection of British and Irish farmhouse cheese, poppy seed crackers, bara brith, onion and port chutney (£6.00 supplement)