LUNCH MENU





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Available 12am – 2.30pm 1 course 18 | 2 courses 24 | 3 courses 30



STARTERS

Chicken & Ham Terrine GF*

Tarragon emulsion, watercress salad **Fried Whitebait** Homemade remoulade Grilled Goat's Cheese GF Roasted peach and cherry tomato salad

Asian-style Crab Cakes Wasabi mayonnaise Heritage Tomato Bruschetta V

MAINS

Catch of the Day

Served with sautéed baby potatoes and seasonal vegetables

Thai Green Curry

VG GF

Basmati rice & crispy kale

6oz Rump Steak GF

Served with skin-on fries, grilled cherry tomatoes & rocket salad

Swap to sweet potato fries +1

Add sauce +2

Wild Mushroom / Blue Cheese

Green Peppercorn

Roast Suprême of Chicken GF

Sautéed spinach, carrot crisps, dauphinoise potatoes with mushroom and fennel sauce

> Beer Battered Haddock

Skin on fries, peas and remoulade sauce

SIDES

Spring Vegetables **5.25** / Onion Rings **5.25** / Skin-on Fries **5.25** Sweet Potato Fries **6.25** / Garden Salad **5.25**

DESSERTS

Selection of Ice Creams & Sorbets VG*

Please ask your server for today's flavours Sussex Cheese Board GF*

Selection of Sussex cheeses, crackers, homemade chutney

3 Supplement

Banoffee Cheesecake

Caramel sauce, salted caramel ice cream Dark Chocolate Ganache

Malibu sauce, hazelnut sponge

V Suitable for vegetarians. VG Suitable for vegans. VG* Vegan option available. GF Gluten free. GF* Gluten free on request.

All our food is prepared fresh to order; this may result in a short vait during busy periods. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire botel team.