

THE LION & LOBSTER

SET MENU

2 courses £20 or 3 courses £25

STARTERS

Soup of the Day

with fresh baked artisan bread

Ham hock & English mustard rilette

with house piccalilli & toasted brioche

French baked smoked rosemary camembert & sourdough baguette

Chinese 5 spice crispy squid

with garlic mayonnaise

MAINS

Sea Trout fillet

with wasabi crust, candied beetroot risotto & watercress purée

Harvey's beer battered haddock

with chips, mushy peas & tartare sauce

Matured Sussex beef burger

with hand cut chips, salad & spicy tomato chutney

(Add Monterey Jack £1 / Streaky smoked bacon £1 / Shropshire blue £1)

Chickpea falafel burger (vg)

with coconut yoghurt sauce, hand cut chips & salad

Jack Fruit & smoked vegan gouda moussaka (vg)

with crisp salad leaves

Char-grilled 8oz rump steak

with hand cut chips & salad

(Add Sauce: Green Peppercorn / Shropshire Blue / Creamy Mushroom / Red wine / Garlic Butter) All £1.50

Caprese salad

with beef tomato, buffalo mozzarella & basil pesto

(Add: Marinated Chicken / Grilled Halloumi / Scottish Smoked Salmon / Smoked Tofu) All £3.50

HOMEMADE DESSERTS

Rhubarb and molasse Cambridge cream

With tamarin tuile biscuit

Warm dark Belgian chocolate fondant

with vanilla farmhouse ice-cream

Almond and pistachio nougat glacé

with British strawberries and red fruit coulis

Local farmhouse Cheese Selection

Brighton Blue- cow's milk, semi-soft, mellow, High weald, west Sussex

Olde Sussex Cheddar- cow's milk, semi-hard, buttery, deep & rich flavour, Stonegate East Sussex

Golden Cross- goat's milk, soft, sweet & grassy flavour, Holme's Hill, East Sussex

Celtic Promise- cow's milk, firm, fruity, strong and full of flavour, matured in East Sussex

Served with biscuits, crackers, celery, walnuts and quince jelly £8.50

Full allergen information available upon request.

There is a 10% optional service charge added to all restaurant bills.