



THE RIB ROOM

SET MENU

*This menu is available for lunch Monday to Saturday and dinner Monday to Thursday from 7:00pm to 7:45pm only

Beetroot marinated salmon with pink grapefruit and shaved fennel

Warm terrine of Sussex goat's cheese and Jersey Royals with caper dressing

Warm new season English asparagus with melted butter or hollandaise sauce

Cold new season English asparagus with classic vinaigrette

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Organic corn fed chicken, leek and morel mushroom pie

Grilled river trout with crayfish butter and baby kale

Roast rump of lamb with peas, broad beans and mint

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English burnt cream with lightly poached nectarines

Sea salted caramel mousse with glazed banana and chocolate sauce

Selection of home made sorbets and ice cream

2 Courses - £19.00

3 Courses - £24.00

Seasonal Specialities

New season English asparagus served warm or cold
£12.00

Gull's egg with celery salt, mayonnaise and mustard cress
£6.00 each

Inclusive of Value added Tax.

A 12.5% discretionary service charge will be added to your bill in lieu of gratuity.

Some dishes may contain traces of nut or seed products. Special dietary requirements can be accommodated.