

GARDENER'S AUTUMN GOLD LUNCH

2 courses £25 3 courses £29.50

How about starting with some... PIGGY BITS (£4.95 each)

Crispy Oyster Mushrooms Roasted Delicia Squash Scott's Crispy Pork Mr Bartlett's Karma Ham Fish Popcorn & Tartare Sauce Smoked Trout Pate on Toast

STARTERS

Trenchmore Beef Brisket Croquette

Colman's Dressing

Brighton Market Smoked Haddock Chowder

Incredible Sweetcorn & Garden Peas

Caramelised Onion Tart

Chabís Goat's Cheese & Mustard Leaf

SOUTH DOWNS & COAST

Scott's Pork & Wagyu Beef Meatballs

Creamed Polenta & Old Winchester

South Coast 'Clar Innis' Pan Fried Haddock

Pearl Barley & Chorizo Salsa

Roasted Ghost Pumpkin Risotto

Sunflower Seeds & Rapeseed Oil

Zero Mile Leg of Lamb

Pínk Kabocha Squash & Oníon Gravy (£5 supplement)

SIDES - £4.75 each

Garden Greens Kamil's Everything Salad Thrice Cooked Chips

PUDDINGS

Lewes Yoghurt Blancmange

Slow Roasted Quince & Hazelnut

Marmalade Steamed Sponge Pudding

The Loft's Marmalade & Birds Custard

One Piece Sussex Cheese

Crackers & Quínce Paste

ANYTHING ELSE TO FINISH?

Piggy Fours £8.50

Tea & Coffee £3.50-£4.50 Hot Chocolate £4.25

WHAT ABOUT SOMETHING TO DRINK?

Wild Idol, England

Alcohol Free Dornfelder/Merlot-£11

Digby, Sussex

Brut, NV - £13.50

Bee Tree 'Orange-ish', Sussex

Cabernet Blanc, 2021 - £12.50

THE PIG CUT White, Tuscany

Sangíovese/Vermentíno 2022 -

£11

Bee Tree, Sussex

Pínot Noír, 2020 - £14.50

THE PIG CUT Red, Tuscany

Sangíovese/Cab Sauv/ Merlot, 2019 - £11

Semillon, Chateau Lafon, Sauternes 2020 - £10