



Lunch

October

2 courses £12 3 courses £14

Seasonal soup of local vegetables, warm crusty bread
Slow cooked belly of pork, caramelized onion mash, apple sauce
Creamed Sussex field mushrooms with garden rosemary on fried toast
Razor clam, mussel and potato broth

Braised Romney salt marsh lamb and autumn vegetable hotpot
Locally smoked haddock, poached free range egg, champ potato and mustard sauce
Spitfire beer battered fish and chips, mushy peas and homemade tartar sauce
Local pear and stilton salad with a walnut dressing

Apple crumble, cinnamon and real custard
Poached raspberry and Kentish blueberry Eton mess
Selection of Sussex cheeses, water biscuits and homemade chutney

Everything is prepared from scratch in our kitchens. Where possible we use ingredients sourced within 30 miles of our Dining Room. Meat from local farmers sourced by Jamie Wickens in Winchelsea, fish from boats in Hastings and Rye, fruit and vegetables freshly grown around us and bread from the Lighthouse Bakery.