

# LUNCH MENU

£45 PER PERSON

## Starters

Roasted plum tomato and butterbean soup, with parmesan

(gf | nf | ef) Can be ve / df without the parmesan

Trio of smoked salmon, gravadlax and salmon pate, lemon dressing, baby leaf salad

(gf | nf | ef)

Confit duck and chicken terrine, vegetable crisps, blackberry gel, thyme vinaigrette

(gf | nf | ef)

Trio of melon cocktail, orange segments, Midori liquor syrup

(ve | gf | nf)

## Mains

Roasted Sirloin of beef, Yorkshire pudding, duck fat roasted potatoes, pan gravy

(nf) Can be gf / ef / df without the Yorkshire pudding

Slow roast pork Porchetta, apple and sage stuffing, duck fat roasted potatoes, pan gravy

(nf | ef) Can be gf without the stuffing

Mint and caper marinated leg of lamb, duck fat roasted potatoes, pan gravy

(gf | nf | ef | df)

(All above served with cauliflower cheese, mashed root vegetables, and green vegetable panache)

Panfried fillet of cod, with mussels, clams and prawns bound in vermouth cream,  
with potato cake and Tenderstem broccoli

(gf | nf | ef)

Mixed grains risotto, quinoa and pearl barley, kale and walnuts

(ve | gf) Can be nf without the walnuts

## Desserts

Oaty toffee apple crumble, vanilla custard or ice cream

(v | nf | ef)

Chocolate and hazelnut praline roulade, clotted cream ice cream

(v)

Pistachio crème caramel, Tuile biscuit

(v) can be gf without the Tuile

Kent and Sussex cheeseboard, chutney, grapes, artisan crackers

(v | ef) Can be gf / nf without the crackers

**Children will dine from the Coast Restaurant children's menu**

v - vegetarian | ve - vegan | gf - gluten free | nf - nut free | ef - egg free | df - dairy free



# AFTERNOON TEA MENU

£35 PER PERSON

## Selection of Finger Sandwiches

Smoked salmon, cream cheese and capers on malted brown

Mature cheddar and fig chutney on white

Coronation chicken on brown

Honey roast gammon ham and Dijon mustard on white

## Sweet Treats

St. Clements posset

Brandy snap filled with cream

Chocolate and caramel delicé

Individual strawberry tartlet

**All served with freshly baked plain and fruit scones, and a selection of teas and artisan coffees**