



Wild Garlic Masterclass Lunch Menu

Main

Estate wild garlic stuffed guinea fowl, creamed wild mushroom, truffle spätzle
milk, sulphites, gluten, egg

Wild garlic orzo, stracciatella, grilled peas, sundried tomatoes, green olives, Sussex leaf salad V
milk, gluten, egg, mustard, sulphites

Dessert

Blackcurrant mousse, cassis sauce, blueberries, brandy snap
milk, gluten, egg, sulphites

Estate & local cheese, traditional accompaniments
milk, mustard, gluten, celery, sulphites