



FINAL FURLONG

TUESDAY 29 JULY 2025

STARTERS

Handpicked crab arancini, frisée, lime, chilli, ginger, bisque sauce, lemon scented rapeseed oil

Marinated Nutbourne tomatoes, houmous, olive ciabatta crisp, toasted chickpea crumb,
basil scented rapeseed oil (vg)

MAIN COURSES

Roasted lamb rump, aubergine and lamb shoulder bonbon, potato rösti, stuffed piquillo pepper,
tenderstem broccoli

Spiced summer squash and vegetable wellington, sweet potato pearls,
celeriac and juniper purée (vg)

PUDDING

Sussex strawberry shortbread slice, strawberry and vanilla gel, clotted cream (vg)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

AFTERNOON TEA

Sandwiches
Free range egg, baby spinach
Smoked trout, lemon, black pepper

Traditional sausage roll

Selection of quiches

Warm fruit scone, strawberry preserve, clotted cream

Mini classic cakes



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