

GOLDEN ARROW

JUNE- AUGUST 2024

Caprese salad
Buffalo mozzarella with sun-ripened plum tomato, fresh basil and aged balsamic vinegar
(vegetarian, gluten-free)

Carpaccio of beef
Freshly shaved parmesan wild rocket, olive oil and multi-seed crostini

Chilled basil and zucchini soup
with rustic garlic ciabatta croutons
(vegan, gluten-free on request)

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Roasted sirloin of Sussex beef
with Yorkshire pudding and rich red wine gravy
(gluten-free Yorkshire on request)

Grilled salmon with sesame, honey, ginger and soy
wild rice and bok choy
(gluten-free)

Mediterranean vegetable and spinach risotto stuffed pepper
(suitable for all dietary requirements)

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Vegan vanilla crème brulee
with lavender shortbread

Eton mess
with lemon and elderflower cream
(gluten-free)

Selection of Sussex cheeses with biscuits and quince jelly
available as an alternative to dessert for £9 or as an extra course for £12
(gluten free on request)

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Coffee and truffles