



EAST LAVANT

## LUNCH MENU

### NIBBLES

JAPANESE SPICED EDAMAME BEANS £4.00

MARINATED OLIVES & HOMEMADE BREADS FOR TWO £4.95

WHITEBAIT, CHEF'S TARTAR SAUCE, SCORCHED LEMON £7.95

CHORIZO SCOTCH EGG, CRISPY LEEKS, SMOKED SWEET SPANISH AIOLI £9.95

SELECTION OF CURED MEATS, SEMI DRIED HERITAGE TOMATOES, BOCCONCINI, MARINATED KALAMATA OLIVES,  
BEETROOT HUMMUS, TOASTED HOMEMADE BREAD £18.00

### LIGHT DISHES AND STARTERS

PORK & PISTACHIO TERRINE, PICKLED BEETS, TOAST £9.50

ROASTED PARSNIP AND APPLE SOUP, HOMEMADE BREAD, PARSNIP CRISPS (V) £6.95

ROASTED SQUASH AND SPINACH SALAD, SERRANO HAM, TOASTED SEEDS, PUMPKIN RYE TOAST £9.00

HOUSE SMOKED MACKEREL, NASI GORENG, FRIED EGG £8.00

### MAINS

ASSIETTE OF CAULIFLOWER, GARDEN HERBS, NUT BUTTER (V+) £14.00

SEA BREAM, CONFIT BABY POTATOES, LEEKS, WHITE ANCHOVY, CAPER £18.00

ROYAL OAK BEEF BURGER OR CHICKPEA BURGER (V), WITH FRIES £15.50  
ADD: BACON £1, MONTEREY JACK CHEESE £1 OR ONION RINGS £1

LAMB SHOULDER, SMOKED ALMOND CRUST, KALE, CELERiac DAUPHINOISE £23.00

PEDIGREE BATTERED FISH, TRIPLE-COOKED CHIPS, MUSHY PEAS, TARTAR SAUCE £15.90

### SANDWICHES

SERVED ON A CHOICE OF FARMHOUSE WHITE BLOOMER OR MALTED BROWN BREAD, MIXED LEAF SALAD AND  
SKINNY FRIES

SERRANO & PLUM TOMATO, CERNEY ASH GOATS CHEESE £7.00

PORK & SAGE SAUSAGE, WHOLEGRAIN MUSTARD OPEN SANDWICH £7.00

SMOKED SALMON, PICKLED CUCUMBER, LEMON MAYO OPEN SANDWICH £9.00

CHEESE AND ONION TOASTY, SUSSEX CHARMER AND CHEFS RED ONION CHUTNEY (V) £8.00

### DESSERTS

CRÈME BRULÉE, BLOOD ORANGE AND BISCOTTI £7.00

STICKY TOFFEE PUDDING, CARAMEL ICE CREAM £6.95

PASSION FRUIT TART, LEMON, RHUBARB SORBET, PRALINE £7.50

ICE CREAM AND SORBET – 2 SCOOPS £5.95 | 3 SCOOPS £6.95

VANILLA, CHOCOLATE, STRAWBERRY, CARAMEL, PEAR AND BRANDY

SORBET – RHUBARB, APPLE, CHERRY, COCONUT

### TASTE THE SEASONS – SPRING

MAY 31ST

JOIN OUR HEAD CHEF JAMIE AND HIS TALENTED TEAM FOR A SPECIAL 6 COURSE DINNER SHOWCASING THE  
FLAVOURS OF WEST SUSSEX WITH THE BEST LOCAL INGREDIENTS COMPLIMENTED BY FINE WINES.

**WITH PAIRED WINES £90 PP**

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.  
If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.