

Group Dinner Menu for August

Starters

Today's homemade soup & fresh bread

Sussex Blue cheese, Brogdale Farm plum, walnut & watercress salad

Pan fried king oyster mushrooms with mustard blinis & soft herb cream sauce

Roasted brown crab claws with habenero chillies, served with a coriander & mint salad

Octopus marinated with rosemary, garlic & thyme served with marsh samphire

Breaded Bath Chaps with rhubarb compote & wild rocket salad

Mains

Braised puy lentils with thyme roasted shallots, grilled goats cheese & herb salad

Chestnut mushroom, spinach & three cheese puff pastry bake with rocket mash & hazelnut dressing

Whole roast brill with lemon, anchovies & rosemary, served with rock samphire crushed potatoes & Russian red kale

Pan fried sea bass fillet with a braised fennel, tomato & new potato mash with fennel flower fritters & brown crab sauce

Breast of Label Anglais chicken stuffed with roasted garlic & wild marjoram served with a warm salad of tomato, aubergine & courgette

Saddle of wild rabbit stuffed with black pudding wrapped in bacon & sage served with creamed spinach & fondant potato

Confit shoulder of Ditchling Court Garden Farm lamb, served with rosemary creamed potatoes slow roast tomatoes & glazed shallots

Today's Castle Farm 21 day hung beef

Sides

Hand cut chips £3.50
Rocket salad £2.95

Oysters

Rock oysters served au natural **or**
with a fennel dressing

Each:	£ 1.95
Six:	£11.50
Nine:	£16.00
Twelve:	£20.00
Twenty Four:	£35.00

An optional 10% service charge will be added to your bill

Due South sources the very best organic, free-range and biodynamic ingredients from small, independent producers within Sussex. We aim to source at least 80% of our food from within a 35 mile radius of Brighton beach. This means that our menus are shaped by seasonal availability and they change every week to reflect what's growing in Sussex right now.

Our wine list features only English and European wines and our teas and coffee are organic and fairly traded.

If you'd like to find out more about our values, please take a look at our website, www.duesouth.co.uk.

Named Best Seaside Restaurant in Britain by the Observer Food Monthly.
Winner of an AA rosette and the 2005 Remy Martin Best Newcomer Outside London Award.

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company registered number: 4600604 . vat registered number 813 089 830

Puddings

Plum & almond tart with clotted cream

Homemade ice cream of the day

Chilled creamy rice pudding with caramel sauce & fresh raspberries

Cheese board with three of the best local handmade cheeses, served with chutney, walnut bread, savoury biscuits & celery

Dessert wines

Maison Grande Cuvee Des Anges Monbazillac

2003 France

Harvested by hand this wine is a Sauvignon, Semillon & Muscadelle blend. Fresh & elegant sweet wine, rich, with fragrant aromas of raisins, honey & exotic fruits.

Bottle 75ml

£35.00

Glass 125cl

£5.50

Albet i Noya, Dolc Adria, Penedes

2001 Spain

This exceptional sweet red wine, made from over ripe Syrah & Tempranillo grapes, has a jammy dry fruit flavour.

Bottle 50cl

£40.00

**A full selection of after dinner drinks is available.
Please ask your waiting staff for details.**

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