

duquesne south

March 2008

Taste of Sussex

Menu

~ 7 courses @ £50 ~

Selection of wines by the glass to accompany this menu available per person @ £26.00

Sussex tasting platter

~

Due South fish soup

~

Fennel & vodka panna cotta on brioche

~

Seared Brighton scallops with oxtail pease pudding

~

Medley of pork with a whole braised

King Oyster mushroom

~

Due South Fentiman's cola float

~

A selection of local hand-made cheeses

~

Fair-trade coffee & petit fours

The tasting menu is available monday to thursday dinner times subject to availability
& is designed for the whole table to enjoy. No mix and match available.

Due South sources the very best organic, free range & 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 & they change every month to reflect what's growing in Sussex right now.

Winner of the 2008 Sussex Sustainable Business Award & voted the best seaside restaurant by the Observer Food Monthly Magazine.

Please be aware that we cannot guarantee that all of our dishes are free of nut trace
& our game may contain shot.

Menu a La Carte

Oysters

Rock oysters: One £1.90, Six £10.00, Nine £15.00, Twelve £20.00
Native oysters: One £2.30, Six £12.00, Nine £19.00, Twelve £23.50

~ 2 courses @ £26.00 ~

~ 3 courses @ £31.50 ~

Starters

Trio of rabbit terrine with a cassis jelly

Seafood tasting platter
(£1.50 supplement)

Ashdown Forester souffle with foraged herbs & beetroot coulis
(please allow 15 minutes raising time)

South Downs quail faggot

Seared Brighton scallops with oxtail pease pudding

Fennel & vodka panna cotta on homemade brioche

Main Courses

Roast turbot fillet with carrot puree & bacon sugar
(£2.00 supplement)

Poached fillet of lemon sole with crab ravioli

Due South vegetable Wellington with a Plumpton wine jus

Layered Swiss chard & Twyneham Grange with pine nut paste

Medley of pork with a whole braised King Oyster mushroom

Pan-roasted sirloin with hogweed seed pearl barley, oxtail & truffle
(£2.00 supplement)

Side Dishes

Garlic bread
Marinated olives
£2.00

Truffle mashed potatoes
Hand cut chips
Garden salad
Panache of vegetables
£3.50

An optional 10% service will be added to your bill

Puddings

Coco loco organic chocolate plate

(please allow 15 minutes baking time)

(£1.50 supplement)

Rosehip panna cotta with Ladies smock tuille

Due South Fentiman's cola float

Apple & hazelnut tart with brown butter ice cream

A selection of homemade ice creams & sorbets

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

(£2.00 supplement)

Dessert wines

Coteaux du Layon Chateau de la Variere

France, Loire

Delicately sweet, with enticing notes of ripe apricots and wonderful citrus acidity to balance the sweetness.

100ml - £4.00 / 75cl - £29.50

Tokaji Aszu 5 Putonyos Betsek, Royal Tokaji

Hungary

An explosion of intense and varied flavours from spices to dried fruits.

Sweet yet well balanced with a beautiful long lingering finish.

100ml - £8.50

Albet i Noya, Dolc Adria, Penedes 2001

Spain (organic)

Made of Syrah and Tempranillo, all of the warm red fruit, flowers and spice of the two varieties are at the forefront of the nose and palate, backed by a great acidity and the development of complex secondary flavours

- chocolate and damsons to name a couple!

50cl - £40.00

Banyuls Rimage les Clos de Paulilles

France, Roussillon

Banyuls is a style of fortified wine similar to port, but lighter bodied with a more chocolatey flavour and texture. It's made from the Grenache Noir grape and has flavours of summer pudding and mocha. Goes well with cheese or chocolate.

100ml - £5.75 / 50cl - £22.50

After dinner drinks

Cockburns Fine Ruby Port	£4.50	Talisker whiskey, 10 yrs old	£5.00
Fronseca Porto Terra Prima Organic	£5.50	Laphroaig, 10 yrs old	£4.50
Cockburns Late Bottled Vintage	£8.00	Glenlivet, 12 yrs old	£4.25
Martell VS Cognac	£5.95	Jameson Irish whiskey	£3.00
Remy Martin Cognac V.S.O.P.	£4.00	Bushmills	£3.25
Remy Martin Cognac X.O.	£6.50		
Janneau Armagnac V.S.O.P.	£4.50		
Janneau Armagnac X.O.	£6.50	Irish or liqueur coffee	£5.00