

Dinner Menu a La Carte

Oysters

Rock oysters: One £1.90, Six £10.00, Nine £15.00, Twelve £20.00

Sussex tasting platter

£7.50 per person

~ 2 courses @ £26.00 ~

~ 3 courses @ £31.50 ~

Starters

Smoked pigeon breast with pickled apple & a calvados syrup

Lobster tortellini with hazelnut foam

(£1.50.Supplement)

Shallot tatin with onion ice cream

(please allow 15 minutes)

Homemade black pudding & sweetbreads with creme fraiche

Pan seared scallops with cauliflower panna cotta

South Brockwells Farm asparagus - three ways

Main Courses

Pan roasted fillet of turbot with poached rock oysters & a chive butter sauce

(£2.50.Supplement)

Stuffed saddle of Sussex rabbit with local mushrooms,
braised Puy lentils & a mustard tuile

St George Mushroom souffle with tarragon

(please allow 15 minutes)

Roast Pollock & lobster mousse with confit parsnips

White bean & sage Wellington with Plumpton jus

Rolled sirloin of Castle Farm beef with British snail risotto & split pea puree

Side Dishes

Marinated olives

Spring onion mashed potatoes

Hand cut chips

Garden salad

Seasonal vegetables

£3.50

South Brockwells Farm Asparagus

£4.50

An optional 10% service will be added to your bill

Puddings

Clotted cream & jam brulee with fresh baked scones

Coco loco organic chocolate fondant with praline & a Malt Shake

(please allow 15 minutes ~ £1.50 supplement)

Due South baked Alaska with lemon liquor

Hepworth organic hops panna cotta

A selection of homemade ice creams & sorbets

Cheese board with three of the best local handmade cheeses,
served with homemade chutney, freshly baked 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 whisky, 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

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