

drives south

Dinner ~ May

Dinner Menu a La Carte

Oysters

Rossmore Rock: *One £1.90, Six £10.00, Nine £15.00, Dozen £20.00*

Guest oysters : *One £2.30, Six £12.00, Nine £19.00, Dozen £23.50*

Starters

Sussex lobster ravioli *£8.50*
with a roast shellfish consomme

'Fish & Chips' *£6.50*
Pan roast guernard fillet with a handcut chip & batter wafer

Home smoked wild pigeon *£6*
with poached apples & a Calvados jelly

Due South 'sashimi' *£8*

Assiette of South Downs beetroot *£5.50*
soup, salad & ravioli

Chilled nettle & sorrel gazpacho *£6*
with wild garlic mousse

Crispy herb sweetbreads *£5.50*
with bay leaf & milk jam

Main Courses

Pan roast loin of pork *£16*
stuffed with truffles & served with home made black pudding tagliatelle & crackling

South Brockwells farm asparagus & Sussex blue cheese souffle *£15*
twice baked

Pan roast turbot *£19.50*
with oyster filled jacket potatoes & chive butter

Steamed sea bass & langoustine *£18.50*
with braised leeks & fennel

Roast shellfish platter *£ Market price*

Due South seafood risotto *£17*

Pan roast loin of Court Garden farm lamb *£17*
with home made spiced lamb sausage, white beans & steamed clams

St Georges mushroom & tarragon gnocchi *£13.50*
with pea shoots & braised king oyster mushroom

Side Orders

Roast new season potatoes *£4.00* ~ Hand cut chips *£4.00*
Garden salad *£4.00* ~ Wilted greens *£4.00*

An optional 12.5% service will be added to your bill

Puddings

Due South beetroot baked Alaska £6

Chilled praline organic chocolate fondant with malt ice cream £6

Poached strawberry & white balsamic panna cotta £6

A selection of home made ice creams & sorbet £6

Steamed rhubarb pudding with golden syrup ice cream £6

Selection of desserts to share £12.50

Cheese board with three of the best local artisan cheeses £ 9.50
served with homemade chutney, freshly baked bread, savoury biscuits & celery

Dessert Wines

	100ml	37.5cl	50cl
Muscat Beaume de Venise, Domaine Coyeaux (37.5cl)	£6.50	£28.00	
A light, aromatic dessert wine, with gentle aromas of honeysuckle and peach.			
Tokaji Aszu 5 Putonyos Betsek, Royal Tokaji 11%o	£15.00		
An explosion of intense & varied flavours from spices to dried fruits. sweet yet well balanced with a beautiful long lingering finish.			
Albet i Noya, Dolc Adria, Penedes 2001 (organic) 17%o			£55.00
Made of Syrah & Tempranillo, all of the warm red fruit, flowers & spice of the two varieties are at the forefront of the nose & palate, backed by great acidity & the development of complex secondary flavours (chocolate & damsons to name a couple)			
Recioto di Soave 'Calprea', Filippi 2004 (organic) 16%o	£9.00		£45.00
Made from late harvest, partially dried Soave grapes. This amber nectar is delicately scented with blossoms and dried apricots.			
Chateau La Garenne, Sauternes 2005 (organic) 11%o	£8.00	£34.00	
An explosion of intense & varied flavours from spices to dried fruits. sweet yet well balanced with a beautiful long lingering finish.			

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 in Britain 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.

Porter's South

After dinner drinks

Porto Pocas LBV	£5.00
Fronseca Porto Terra Prima Organic	£5.50
Porto Pocas Colheita Tawny	£6.50
Martell VS Cognac	£5.95
Remy Martin Cognac V.S.O.P.	£4.00
Remy Martin Cognac X.O.	£6.50
Janneau Armagnac V.S.O.P.	£4.50
Janneau Armagnac X.O.	£6.50
Talisker whisky, 10 yrs old	£5.00
Laphroaig, 10 yrs old	£4.50
Glenlivet, 12 yrs old	£4.25
Jameson Irish whiskey	£3.00
Bushmills	£3.25

Liqueurs

Sambuca	
Black Sambuca	
Frangelico	
Baileys	
Tia Maria	
Kahlua	
Amaretto	
Cointreau	
Tuaca	
Grappa	
Grand Marnier	
Drambuie	
Southern Comfort	All at £3.50
Irish or liqueur coffee	£5.00

Teas & Coffees

Coffee	£1.80
Espresso	£1.80
Double espresso	£2.20
Latte	£2.50
Cappuccino	£2.50
Mocha	£2.80
English breakfast tea	£1.80
Earl grey	£1.80
Herbal tea	£1.80