

# Wild Night - Weird Science

23rd Feb 2012

Amuse bouche

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Preparations of beetroot  
*creme fraiche & capers*

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Mackerel & shiitake escabeche  
*horseradish, anise*

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Pheasant, Blue cheese  
*squash, sage, pear*

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Apple tartin  
*sorbet, pastry, butterscotch*

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Chocolate & hazelnut

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Involving techniques:

spherification, compression,  
dehydration, hydrocolloid,  
aeration, syneresis

& the application of the Maillard reaction

*£30 per head - meal commences at 7.30pm*

Due South looks to source the very best organic, free range & biodynamic ingredients from small, independent & artisan producers within Sussex. We aim to source at least 80% of our food from within a 35 mile radius of Brighton beach. Winner of the 2008 Sussex Sustainable Business Award & voted the best seaside restaurant in Britain by the Observer Food Monthly Magazine. Founder members of the Sustainable Restaurant Association Finalists in the RSPCA Good Food Awards & Winners of The best game restaurant in the UK - in the Game To Eat / Restaurant Magazine Awards 2010

due south