

Three or Four Course Fine Dining Menu

Upgrade to a four course menu by selecting an additional starter/fish/meat dish

Starters

DUCK

Breast, confit terrine, quail egg, rhubarb, leg croquette

BURRATA

Smoked aubergine, mint, pistachio, honey

SELSEY CRAB

Brown crab tart, cucumber, dill, sour cream

SLIPCOTE

Sussex cheese, heritage beetroot, almond, puffed rice, green chilli

MACKEREL

Green apple, oyster mayonnaise, watercress, kohlrabi

Fish

HAKE

Purple sprouting broccoli, lemon gnocchi, hazelnut, cockle sauce

SEABASS

Asparagus, trout roe, ricotta agnolotti, shellfish bisque

HALIBUT

Broad beans, peas, haricot beans, herb crumb, verjus sauce

Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made, by prior arrangement. Vegan and other dietary requirements available upon request.

Meat

LAMB

Loin & shoulder, pressed potato, mint, yogurt, rainbow chard

BEEF

Sirloin & cheek, king oyster mushroom, smoked olive oil mash,
black cabbage, XO sherry

PORK

Loin & belly, caramelised apple, confit potato, cauliflower, calvados sauce

CHICKEN

Breast & lobster stuffed wing, leek, wild garlic, kampot peppercorn sauce

Dessert

CHOCOLATE

Dark chocolate marquise, pecan, mango, passionfruit

RASPBERRY

Raspberry parfait, elderflower, almond granola

BAKEWELL

Lemon and pistachio bakewell, yogurt sorbet

CHEESECAKE

Strawberry and white chocolate cheesecake, macadamia

YUZU

Yuzu lemon tart, meringue, creme fraiche

YOGURT

Baked yogurt, roasted pineapple, cashew nut

CHEESE

British cheese selection, homemade chutney, grapes, biscuits
(additional supplement)

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