sussex

WINE OF THE WEEK

CHATEAU CISSAC, HAUT MEDOC, FRANCE 2015
Classic and elegant Cab Sav dominant Bordeaux that is drinks exceptionally already.
Blackberry, cassis and cedar notes - crisp tannins make this perfect alongside red
meats. 10.5 glass / 58.0 bottle

SNACKS

HOMEMADE FOCCACIA, SALTED BUTTER 4.0

MUSHROOM MARMITE ÉCLAIR 2.5

ROASTED SHALLOT DIP, CRISPBREAD 5.0

COLD WATER NORTH ATLANTIC PRAWNS, LEMON, AIOLI 7.5

MALDON ROCK OYSTERS, SHALLOT VINAIGRETTE 1 @ 3.5 / ½ DOZEN @ 20.0

COBBLE LANE CURED MEAT, CORNICHONS, CRISPBREAD SMALL 7.5 LARGE 14.0

STARTERS

HACKNEY BURRATA, CHIDDINGFOLD BEETROOT, WATERCRESS 11.0 GAZPACHO, PARSLEY OIL, ENGLISH NUTBOURNE TOMATOES 12.0 MISO & HARISSA GLAZED AUBERGINE, COURGETTE, AUBERGINE CAVIAR 12.0 SEARED BEEF, PICKLED MUSHROOM, CURRY MAYONNAISE 14.0 CRISPY SPICED CHICKEN, HOMEMADE BARBEQUE SAUCE 12.0 SUSSEX BEEFSTEAK MUSHROOM, PEA DILL, JUS 11.0

MAINS

CAULIFLOWER STEAK, ROMESCO SAUCE, BELUGA LENTILS 21.0
VENISON RAGU, SPINACH LINGUINE, PARMESAN 23.0
SCALLOPS, PUMPKIN PUREE, PEAS, GIROLLES, CRISPY ONION 26.0
POLLOCK, BRAISED FENNEL, HERB POTATOES, BEURRE BLANC 25.0
RUMP STEAK, BONE MARROW BUTTER, WATERCRESS 32.0

~ SEASONAL SPECIAL ~

WHOLE GROUSE, LIVER PATE, MUSHROOMS, RASPBERRIES, GAME CRISPS, JUS 35.0 VENISON STEAK LOIN, COULIFLOWER PUREE, CHESTNUTS, ONIONS, GIROLLES 26.0

SHARING

350g SUSSEX BEEF FILLET WELLINGTON WITH JUS & YOUR CHOICE OF 2 SIDES 78.0

SIDES

ROSEMARY CRISPY POTATOES 5.0
PARMESAN TRUFFLED POTATOES 7.0
NUTBOURNE TOMATO & SHALLOT SALAD 6.0
BABY GEM, SPRING ONION, HERBS, LEMON 5.0

IF YOU LIKE US, TELL US! SHARE THE LOVE AND TAG US USING @SUSSEX_RESTO #LOCALANDWILD GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.