

# SUSSEX

BAR & RESTAURANT

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## ALEX WEBB

*Masterchef: The Professionals 2020 Champion*

**Wednesday, 23<sup>rd</sup> June 2021**

*6.30 pm drinks reception*

*7 pm guests are seated for dinner*

**£72 per person**

*Kindly make your reservation through our website or email us at  
info@sussex-restaurant.com*

*Nutty Brut, Nutbourne, Sussex NV on arrival*

AAA MALDON ROCK OYSTERS, ENGLISH WASABI  
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK (V)  
SUSSEX BEEF TARTAR, CHEDDAR & BUCKWHEAT SABLE

CITRUS CURED CHALK STREAM TROUT, NUTBOURNE TOMATO CONSOMMÉ, ONION OIL,  
CRISPY POTATOES, LUMPFISH ROE, FENNEL PURÉE

SOURDOUGH TEMPURA STUFFED COURGETTE FLOWER, RICOTTA & APPLE MARIGOLD,  
PEAS & LOVAGE

*"TURBOT & CHICKEN"*

ROASTED TURBOT WITH ROAST CHICKEN SAUCE, SEAS VEGETABLES,  
PICKLED ONION PETALS, CHICKEN SKIN & RED PEPPERCORN CRUMB, FENNEL TOPS

*"STRAWBERRIES & CREAM"*

MASCERATED STRAWBERRY, MEADOWSWEET RAW CREAM, ELDERFLOWER FLUID GEL,  
BLACK PEPPER MERINGUE, CORNFLOWERS

CHOCOLATE & CEP LOLLIPOP  
STRAWBERRY SHERBERT POPPER

@CHEFWEBB1 | @SUSSEX\_RESTO

GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.