

SUSSEX

BAR & RESTAURANT

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ALEX WEBB

Masterchef: The Professionals 2020 Champion

Wednesday, 23rd 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
CHERRY SHERBET 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.