## sussex

## FEASTING MENU £72 per person

MUSHROOM MARMITE ECLAIR

ROAST SHALLOT DIP ON CARRAWAY CRISPBREAD

IRON AGE BOAR CHIPOLATA, MUSTARD SAUCE

HACKNEY BURRATA, BEETROOT CHUTNEY, PINENUT CRUMB

THE BOTANIST CURED CHALKSTREAM TROUT, CITRUS GEL, DILL EMULSION, ROE, SEA VEGETABLES

CHORIZO, HUNG YOGHURT, KALE, CRISPBREAD

SUSSEX BEEF FILLET WELLINGTON

Served with

ROSEMARY CRISPY POTATOES AND BABY GEM SALAD

ORANGE & ALMOND CAKE, BLOOD ORANGE CARAMEL

CHOCOLATE TRUFFLES

PLEASE NOTE THIS MENU IS AN EXAMPLE ONLY - AS OUR DISHES ARE ALL SEASONAL THEY WILL BE DIFFERENT ON THE DAY