sussex

CHEF'S TABLE

Please note that all menus are subject to seasonal changes. We are happy to work with our guests to create an experience tailored to the occasion.

£68 per person

MUSHROOM MARMITE ÉCLAIRS

TEMPURA GARDEN HERBS

GKG BACON & LEEK CROQUETTES, BURNT LEEK MAYO

MALDON OYSTERS, APPLE & FENNEL



FARM PLATE OF BRAMBLETYE MUSHROOMS, CULTURED CREAM & PARSLEY ROOT



MONKFISH CHEEK, DILL & LEMON VELOUTÉ, PICKLED MONK'S BEARD



CHOPPED SUSSEX RAW BEEF, CHEDDAR CRISP



SQUIRREL RAVIOLO, COBNUT PESTO, PIED DE MOUTON MUSHROOMS



SUSSEX BEEF & MUSHROOM WELLINGTON

Served with

BRUSSELS SPROUT SALAD, CANDIED WALNUT, JAZZ APPLE, KEEN'S CHEDDAR



CHOCOLATE & AMARETTO MOUSSE, CARAMEL, ALMOND SPONGE, RASPBERRY

@SUSSEX_RESTO

GAME DISHES MAY CONTAIN SHOT.

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

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.