

SUSSEX

CHRISTMAS FEASTING MENU £65 PER PERSON

SEASONAL SNACKS

MUSHROOM MARMITE ÉCLAIRS PIGS IN BLANKETS
MALDON OYSTERS, SHALLOT AND APPLE VINEGAR

PLEASE CHOOSE 1 STARTER

STARTERS

TORCHED PUMKIN CARPATIO, SAGE, PUMKIN SEED, CHILLI, SORREL
HAND-DIVED SCALLOPS, BLOOD PUDDING, JERUSALEM ARTICHOKE, APPLE, SOUR
CREAM
CURED PARTRIDGE, CRANBERRY, RED KALE, BLACK CABBAGE, FRISSE,
MUSTARD CREAM DRESSING

PLEASE CHOOSE 1 MAIN

MAINS

BEETROOT, PARSLEY & PUMPKIN GNOCCHI, QUINCE, TUNWORTH FOAM, BUCKWHEAT,
SAGE
ROASTED HAKE, DEVON CRAB RAVIOLI, SEA SHORE BISQUE, SAMPHIRE
OXFORD SANDY & BLACK PORK LOIN, CURED BELLY, LARDO, RAINBOW CHARD,
HAZELNUTS

SHARING MAINS FOR 2 TO SHARE - 10PP SUPPLEMENT

WHOLE ROASTED BRILL, NUTTY BUTTER SAUCE, PINK FIR POTATOES
SUSSEX BEEF FILLET WELLINGTON

SEASONAL SIDES FOR THE TABLE

PLEASE CHOOSE 1 PUDDING

PUDDINGS

CHOCOLATE TORTE
PEAR AND MEADOWSWEET FRANGIPANE, MULLED WINE SYRUP, MARSCAPONE
BREAD AND BUTTER PUDDING, CLOTTED CREAM ICE CREAM

IRISH CREAM AND CHOCOLATE CUP