

SUSSEX

SIX COURSE FEASTING MENU £72 PER PERSON

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*PLEASE NOTE THIS MENU IS SAMPLE AND THE DISHES ARE
BASED ON AUGUST SEASONALITY.*

*ALL DISHES WILL BE SERVED TO EACH GUEST, AND WE WILL
ASK FOR ANY DIETARY RESTRICTIONS IN ADVANCE.*

WELSH RAREBIT

MUSHROOM MARMITE ECLAIR

ROASTED SHALLOT DIP ON CRISPBREAD

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NUTBOURNE AUBERGINES, RED PEPPER SAUCE, ENGLISH
BURRATA, BASIL

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CAULIFLOWER STEAK, TRUFFLE PUREE, MIXED ROASTED NUTS

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DAY-BOAT FISHCAKE, SPRING VEGETABLES, TARTARE,
POACHED QUAILS EGG

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SUSSEX BEEF FILLET WELLINGTON

CRISPY ROSEMARY POTATOES

GREEN BEANS

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LEMON POSSET, BERRY COMPOTE, SHORTBREAD CRUMB