

SUSSEX

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GILL MELLER

28th October 2020
£48 per person

A showcase of Gill Meller's beautiful cookery, including dishes featured in his new cookbook
Root, Stem, Leaf, Flower.

Enjoy our celebration of seasonal, local vegetables, fruit and wild game sourced from West Sussex.

MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK,
BEER BATTERED PARSNIPS, CULTURED CREAM
WHIPPED SMOKED CODS ROE, TAPIOCA, DULCE
VENISON TARTARE, CHEDDER SABLE, LOVAGE

CARPACCIO OF MONKFISH, CHILLI, LEMON, SMOKEY AUBERGINE,
BLACK AND WHITE SESAME, MINT OIL

CELERIAC AND SAGE RAVIOLI , BLACK AUTUMN TRUFFLE,
BUTTERMILK, WHEAT PUFFS

GRAY LEG PARTRIDGE, ROSE HIP, PUMPKIN GNOCCHI, SWEET
WINE PEARLS, ANISEED
WITH SPICED BEETROOT AND FERMENTED CABBAGE FRITTERS

SALTED CHOCOLATE PUMKIN TART
CELERIAC AND FUDGE ICE CREAM

@SUSSEX_RESTO x @GILL.MELLER

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.