sussex

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GILL MELLER

HARVEST TABLE AT SUSSEX RESTAURANT

Gill Meller is joining the Sussex brigade on the 28th of October 2020 for an evening showcase of his beautiful cookery, including dishes featured in his new cookbook Root, Stem, Leaf, Flower

Enjoy a Harvest Table supper, typical to country tradition, in the heart of Soho. With each course cooked and introduced by Gill Meller, the evening is set to be a celebration of seasonal, local and wild food. Every element of the five-course menu will be sourced from our West Sussex farm, surrounding coast and hedgerows, producing dishes from celeriac and sage ravioli to monkfish carpaccio, venison tartar and more wonderful expressions of British produce.

> Ticket Price: £48 per person Start time: 6.30 -7pm *excluding a discretionary 12.5% service charge

Please email or call us to make your reservation. Otherwise, you can book your table via our website.

> 63-64 Frith Street London **W1D 3JW**









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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 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