

SUSSEX

LOCAL & WILD KITCHEN TABLE £72

Get the full Sussex experience at our epic Kitchen Table – sit in the midst of our buzzing kitchen at a private table. 8 course dinner, chef service and atmosphere galore.

Seats up to 14 guests.

Demonstrations & interactive cookery available with Head Chef Oli Gladwin.

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CRAB FLORENTINE TARTLETS

MUSHROOM MARMITE ÉCLAIRS

TEMPURA GARDEN HERBS, SWEET CHILLI

CHOPPED RAW SUSSEX BEEF, BONE MARROW, FIG, QUAIL'S EGG, CHEDDAR, UMAMI RELISH

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MONKFISH CARPACCIO, AUBERGINE, LEMON, CHILLI & TOASTED PINENUTS, RED AMARANTH

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PARTRIDGE SALTIMBOCCA, PANCETTA, SMOKED GOUDA, RED KALE, MUSTARD CREAM

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SQUIRREL TORTELLINI, TUNWORTH FOAM, LOVAGE & BONE MARROW PESTO

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SOUTH COAST PLAICE, SEA HERBS, SHELLFISH & QUINCE BISQUE, DILL OIL

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SUSSEX VENISON WELLINGTON

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ENGLISH RIPE CHEESES, CRYSTALLISED HONEY, BLACKBERRY PASTILLES, CRISP BREAD

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CARAMELISED CUSTARD TART, CHERRY, LEMON BALM

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CHOCOLATE CHIP COOKIES

COFFEES

@SUSSEX_RESTO

GAME DISHES MAY CONTAIN SHOT.

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

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