

# SUSSEX

## SIX COURSE FEASTING MENU

£72 per person

All dishes are served to each guest.

RHUBARB GIN & APPLE GRANITA, EDIBLE FLOWERS

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MUSHROOM MARMITE ECLAIR

PEA PUREE, BACON LARDON, CRISPBREAD

COD'S ROE, SQUID INK CRACKER

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ASPARAGUS, LEMON BUTTER SAUCE, CONFIT GARLIC CRUMBS

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TROUT, JERSEY ROYALS, CUCUMBER, AIOLI

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SUSSEX BEEF FILLET WELLINGTON

CRISPY ROSEMARY POTATOES AND HISPI CABBAGE FOR THE TABLE

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CHOCOLATE SOUFFLE, COFFEE CREAM SAUCE

Please inform us of any allergies or dietary requirements in advance and we will create custom alternate dishes for the season.

If you would like to add a supplementary British seafood course or seafood platters for the table please let us know on booking.