



SET MENU 35.00

PRIMI

Baked Capricorn goats cheese on a bed of sautéed baby leaf spinach, chargrilled asparagus and roasted cherry vine balsamic tomatoes (v)

Chilled hot smoked salmon and prawn tian bound in a tartar style sauce with a tomato oil dressing

Duo of duck liver parfait scented with juniper berries served with a quince and onion chutney with warm brioche

SECONDI

Cannelloni with wild mushroom, winter truffle and provolone cream cheese in a rich tomato and basil sauce (v)

Pappardelle al filetto with strips of grilled fillet steak, sautéed wild mushrooms, Soleggiati sunblushed tomatoes, splash of red wine and a hint of cream topped with wild rocket

Pizza Caprini with Capricorn goat's cheese, caramelised red onions, Soleggiati sunblush tomatoes, Kalamata olives, oven roasted paprika peppers, fresh rocket and homemade tomato sauce (v)

Roasted fillet of salmon with sautéed curly kale, roasted vegetables served with Jerusalem artichoke puree and sorrel butter sauce

Honey glazed duck breast served with garlic flavoured polenta, braised red cabbage and roasted vegetables

DOLCI

Baked white chocolate cheesecake served with mixed berry compote

Selection of cheeses; Pedro Blanco ricotta, Pecorino, Sussex Brie and Brighton Blue served with homemade chutney, bouquet of celery, pickled walnut and cheese biscuits (supplement £3.50)

*Please note all our dishes are fresh and cooked to order, therefore can take 30 minutes to cook.
If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens*

Please note a 10% service charge will be added to the bill