



Our executive chef presents this season's set menu inspired by seasonal produce and flavours

SET MENU 32.50

PRIMI

Caramelised red onion and plum tomato Tarte Tatin with glazed Golden Cross goats cheese, rocket salad and a balsamic dressing (v)

Gateaux of freshwater prawns and chilled hot smoked salmon served with rocket oil dressing and baby leaf salad

Duo of duck liver and confit duck parfait terrine wrapped in cured ham served with caramelised onion chutney, mesclun salad and warm brioche

SECONDI

Platter of roasted baby cauliflower, bean ragout, Japanese aubergine, ratatouille, ratte potatoes and white eggplant caviar served with a smoked tofu salsa and homemade guacamole (v)

Seared fillet of seabass with sautéed baby leaf spinach, olive oil and parsley potato puree, seasonal vegetables with a caper and shallot butter

Pan fried free range corn fed chicken breast filled with sautéed wild mushrooms served with noisette and sage potatoes, seasonal vegetables, broccoli and a cream Provolone cheese sauce

DOLCI

Baked white chocolate cheesecake served with mixed berry compote

Selection of cheeses, Cheddar, 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