
FESTIVE TASTING MENU



AVAILABLE 8TH - 24TH DECEMBER WEDNESDAY - FRIDAY
12-4PM, LAST ORDERS 3PM

6 COURSE TASTING MENU £55 PP

English Sparking Wine

Glass of Tinwood Estate Brut

Sussex Cheese Tart

Twineham Grange custard tartlet, pickled shallot, shaved Twineham Grange

Sourdough

Freshly baked sourdough, flavoured butter

Trout Rilette

Smoked Chalk Stream Trout rilette, pickled vegetables, trout roe, winter leaves

Sky Park Venison

Venison pithivier, salt baked celeriac, pomme puree, steamed kale, red wine jus

Brighton Blue

Brighton Blue cheese, date pudding, candied walnut, port reduction

Christmas Pudding Ice Cream Sandwich

Our choux bun Christmas pudding ice cream sandwich, candied nuts, brandy butterscotch sauce

'Season's Greetings'
From Our Kitchen Team

BIN END WINES

Albourne Estate Baccus	£30
Fletcher C16	£45
Puligny Montrachet	£85

This tasting menu has been...

developed/tested/dried/picked/puréed/cooked/chilled/chopped/frozen/churned/pickled/
grown/steamed/sowed/salted/salt baked/roasted/grated/seared/charred and pickled