

TASTING MENU - FEBRUARY 2022

Opening Snacks

Breads & Butters

Scallops with hazelnuts and Granny Smith apple

Roast onion, squash puree, porcini jus

Sole fillet, red chilli, prawn tortellini, pak choi, dashi

Palate cleanser: Lemon & rosemary sorbet

Chicken breast with gochujang, cauliflower puree and leek

Pre-dessert with flavours of rhubarb & apple

Coffee panna cotta with meringue shards and blood orange

OR

A selection of Sussex cheeses and hand-made crackers with chutneys

Petit-fours

£60 PER PERSON

Wine pairing available £25 (4 wines)