

## TASTING MENU - JUNE 2022

Opening Snacks

Breads & Butters

Sea bass ceviche with pink grapefruit

Beetroot tortellini, beet leaves, cream reduction and pine-nuts

Fillet of hake and diced chorizo, with spelt and spinach

Palate cleanser: Lemon & lime sorbet

Pork cheeks, toffee apple cider, smoked potato, apple and asparagus

Pre-dessert with flavours of pineapple and yuzu

Chocolate & ginger frangipane tart, apricot, buttermilk ice-cream

OR

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

Petit-fours

**£60 PER PERSON**

**Wine pairing available £25 (4 wines)**