

TASTING MENU - MAY 2022

Opening Snacks

Breads & Butters

Torched mackerel and tartare, pickled cucumber

Jersey Royals with St Giles cheese, red onion

Crab, asparagus, tagliatelle, lemon, red chilli, parsley

Palate cleanser: Grapefruit sorbet

Lamb fillet, pulled lamb croquette, aubergine puree, red pepper

Pre-dessert with flavours of apricot & pistachio

Chocolate & sesame layered mousse with banana 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)