

Sussex Menu

Starters

Scallops

*Seared scallops, chimichurri cauliflower,
curry spiced onion, crisp ham*
(Molluscs, milk, cereal, sulphites)

Climping Beach

*Crab mayonnaise, poached lobster, brown shrimps,
hot butter glazed oyster, lobster oil*
(Fish, molluscs, milk, cereal, mustard, crustaceans, egg, sulphites)

Foie Gras

*Sauteed, port marinated ballotine, spiced plum puree,
hazelnut and shallot crumb, toasted date cake*
(Milk, nuts, egg, cereal, sulphites)

Main Courses

Steak

*Chateaubriand with crisp fried potatoes, grilled tomato,
battered red onion rings, mushroom and bearnaise sauce*
(Milk, egg, sulphites, cereal)

Partridge

*Roasted breast, Jerusalem artichoke, foie gras,
bacon, shallot and walnut dressing*
(Milk, egg, cereal, nuts, sulphites)

Brill

*Steamed, buttered thyme coco beans, girolles,
cavolo nero, scallop veloute*
(Fish, sulphites, milk, molluscs)

£68.00 per person

***The Sussex menu is £14.50 pp supplement for guests on a Dinner bed and
breakfast rate or £6.00 pp per starter and £8.50 pp per main course***

This menu lists the 14 allergens included in dishes as stated by the EU food information regulations
13.12.14 - Cereals, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Celery, Mustard, Sesame, Nuts,
Sulphur dioxide/sulphites, Lupin, Molluscs

We do our very best to label allergens correctly. Please be aware that our kitchens are multi ingredient
sites and as such we cannot guarantee that there will be no trace cross contamination of allergens