

# Festive MENU

(Pre-Order Only)

## SMALL PLATES

£10

Skate, sea fennel & cucumber salad, chicken liver beignet, clementine gel  
Cajun Monkfish, hummus, crispy chickpeas, mango & habanero sorbet  
Salmon Tartare, avocado, soy & sesame coriander flatbread  
Pork & Cranberry sausage, peanut sauce, cavolo nero  
Scallops, chorizo hash, yuzu foam  
Szechuan breaded prawns, lobster bisque, charred baby gem  
Smoked Squid, noodles, chicken broth, lotus root, soy toasted cashews  
Jerusalem artichoke, mushroom dashi, tempura chestnut, samphire  
Moules mariniere or Moules with Japanese curry style sauce

## PLATTERS

**Shellfish Platter for 1:** ¼ lobster, natural oysters, tiger prawns, squid, pickled mussels & clams 35

**Surf 'n' Turf platter for 2:** ½ lobster, ½ Sussex crab, natural oysters, tiger prawns, pickled mussels & clams, 300g mixed fillet & ribeye steak 125

**Shellfish Platter for 2:** ½ native lobster, ½ Sussex crab, natural oysters, scallops, tiger prawns, squid, pickled mussels & clams 125

**Shellfish Platter for 4:** whole native lobster, whole Sussex crab, natural oysters, scallops, tiger prawns, squid, pickled mussels & clams 220

**Portuguese Cataplana for 1 or 2:** Mixed fish & shellfish, rich tomato & chorizo sauce 27.5/50

**Vegetarian for 1 or 2:** hispi cabbage, beetroot gratin, tempura chestnuts, sweet potato wedges, soy & char siu broccoli 27.5/50

## DESSERTS

£10

Tunworth Soft Cheesecake, chutney ice cream  
Clementine Tart, vanilla ice cream, Italian Meringue  
Selection of home made sorbets & ice creams