

# SAMPLE DINNER MENU

## STARTERS

Sussex Slake gin cured salmon,  
micro basil & cucumber salad, parsley blini,  
pickled beetroot

Smoked chicken, tarragon & sundried  
tomato scotch egg, with a chorizo &  
sweetcorn salad finished with a light  
chorizo oil

Cured beef slivers  
set Brighton blue cheese custard, rocket  
salad, fresh pear & candied walnuts

## MAINS

Roast duck breast  
sticky red cabbage, orange honey glazed  
carrot, duck reduction, confit duck leg  
noodles

Duo of Sussex Ote farmed red cattle sous  
vide beef loin, mini beef & onion pie, carrot  
purée, Hespi cabbage, purple carrots,  
crispy onion mash

Slow cooked Dingle dell pork belly  
mustard, leek & ham hock mac & cheese,  
torched tender stem broccoli, light pork jus

## DESSERTS

Textures of meringue  
Lemon torched Italian lemon kisses, crispy  
shards, lemon cannoli, lemon curd

Warm baked chocolate tart  
salted caramel custard, drizzle of Sussex  
honey & a vanilla whipped cream

Toffee apple and fudge and almond slice  
cinnamon spiced whipped cream, caramel  
sauce & an apple crisp

