



ENGLISH WINE
CENTRE

to start...

Jerusalem Artichoke Soup, Smoked Bacon (D) GF

Pheasant Breast, Streaky Bacon, Quince Sauce, Wilted Spinach GF

Stewed Squid and Chorizo, Lemon Crumb (M,G)

Sussex Charcuterie – All locally produced - Mangalitzza Coppa, Beef Bresaola, Sussex Chorizo, Cobnut & Red Wine Saucisson, Lamb, Preserved Lemon & Rosemary Saucisson, Baked Mini Camembert (£3 supplement), Crusty Roll, Dressed Salad (G,TN,D)

Fresh Salmon Pate, Mussels Meat Salsa, Crusty Roll and South Downs Butter
(F,G,D)

to follow...

Beef Sausage & Horseradish infused Mash Potatoes, Shallot Gravy, Peas (D) GF

Creamy Kale, Chestnut and Mushroom Pie, Maple & Rosemary Roast Root Vegetables (G,D)

Pan Seared Wild Sea Bass, Peas Bonne Femme, Sautéed Potatoes, Dill Cream Sauce (G,D,F)

Indian Spiced Shepherd's Pie, Sweet Potato, Autumn Vegetable Bhaji (D) GF

Rigatoni & Smoked Applewood Cheese Bake, Sunblushed Tomato, Olive and Rocket Salad (D,G,Mu)

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Any tip is divided between the staff and not the owners!

Groups over 8 people will be charged a 10% service charge.



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to finish...

Three Chocolate Cheesecake, Coffee Sauce (D)

Chocolate & Brioche Pudding, Warm Berry Compote, Fresh Cream (D,G)

Pear Tart, Vanilla Ice Cream (D,G)

Ice cream from the award winning Sussex Ice Cream Company (D,E) 3 scoops

- Proper Vanilla
- Double Chocolate Brownie
- Strawberries & Cream
- Salted Caramel
- Maple and Pecan
- Stem Ginger and Honey

Great Sussex Cheese Selection with Quince Jelly, Nuts and Apple Pieces (D,G,TN)
£3 supplement, £9 fourth course

Please select 3

- *Ashdown Forester* – oak smoked, organic, pasteurised cow's milk
- *Sussex Blue* – semi hard, medium strength, pasteurised cow's milk
- *Charcoal Cheddar* – tangy and soft, first ever black cheese!
- *Sussex Marble* – semi soft, with garlic and herbs, pasteurised cow's milk
- *Sussex Charmer* – farmhouse style cheese, pasteurised cow's milk,
- *Seven Sisters* – semi soft, pasteurised sheep milk, with wild seaweed coating
- *Scrumpy Sussex* – hard, raw cow's milk, with cider and herbs
- *Duddleswell* – hard, medium strength sheep milk, with nutty flavour

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Allergens: Gluten - G; Crustaceans- SH; Molluscs - M; Eggs-E; Fish-F; Peanuts-GN; Nuts-TN;
Soybeans- SOB; Dairy-D; Celery- C; Mustard-MU; Sesame-SES; Lupin- L; Sulphur dioxide- SD