

THE GARDEN

RESTAURANT

SAMPLE MENU SUBJECT TO CHANGE

Starters

Smoked trout |

Rye bread, radishes, crème fraiche, dill, apple

White onion |

House pickles, smoked yoghurt, chives

Potted ham hock |

Pineapple chutney, parsley, sourdough

Mains

Boudain of lamb belly and leek |

Grilled aubergine, feta, spring bean salsa

Seared south coast cod |

Chicken jus-braised lentils, poached celery

Chamomile poached sweet potato |

Vegan cauliflower cheese, spinach, roasted peanuts

Garlic and thyme roasted beef fillet | (£2.50 supplement)

Roasted onion soubise, forrestier potato, pea shoot

Desserts

White chocolate |

Honeycomb, plums, passionfruit, matcha

Rhubarb posset |

Confit lemon, almond streusel, doughnut

Brighton blue | (£2.50 supplement)

Honey sponge cake, poached grapes, port syrup

2 courses | £20.00

3 courses | £25.00