

BRASSERIE

To Nibble

Chichester Hungry Guest Sourdough Selection served with Pink Peppercorn Butter Small £2 / Large £4 ✓

Mixed Marinated Olives £3 ✓🌱🌿

To Start

Beetroot & Apple Soup Toasted Cumin Seed Yoghurt, Charcoal Crumb ✓

Smoked Salmon Fillet Cucumber Relish, Pear Purée, Toasted Walnut, Dill Mayo, Preserved Lemon Oil 🌿🌱

Pressed Cider Braised Ham Hock Merryworth Sourdough, Piccalilli, Burnt Ash Aioli 🌱

Butternut & Feta Tart Smoked Crème Fraiche, Toasted Pumpkin Seeds, Fresh Pomegranate, Sage Oil ✓

Main Course

Braised Feather Blade of Beef Horseradish Mash, Confit Carrot, Parsnip Crisps, Red Wine Jus 🌿

Rosemary & Thyme Marinated Chicken Breast Sage & Potato Soufflé, Savoy Cabbage, Grain Mustard Cream Sauce 🌿

Grilled Fillet of Sea Bass Chive New Potatoes, Chestnut Mushrooms, Buttered Samphire,
Roasted Langoustine Cream Sauce 🌿

Grilled Paneer Chargrilled Aubergine, Autumn Vegetable Dhal, Crispy Chickpeas, Coriander Oil ✓🌿

To Finish

Hazelnut Dark Chocolate Ganache Butterscotch Yoghurt, Hazelnut Praline, Brandy Snap Wafer ✓

Sherry Berry Trifle Spiced Cream, Orange Zest ✓

Spiced Ginger Sponge Plum Compote, Orange Marmalade Ice Cream, Pistachio Crumb ✓

Brasserie Sorbet Please Ask For Today's Flavour ✓

Cheese Plate Sussex Charmer, Brighton Blue & Golden Cross, Quince Gel, Port Reduction,
Miller's Damsels Biscuits, Fresh Grapes, Fig Cake £2.50 Supplement ✓

Sides

Autumn Cabbage, Sage Butter & Pine Nuts ✓🌿

Roasted Beetroot, Garlic Oil & Chives ✓🌿🌱

£3.00 per side

Our single estate filter coffee changes daily from Colombia, Ethiopia, El Salvador, Brazil, India and Mexico £2.30
Selection of teas available £2.10

Two Courses - £20.95 - Three Courses - £25.95

✓ Suitable for vegetarians 🌱 Vegan 🌿 Dairy Free 🌿 Gluten free

Some of our dishes can be modified to be suitable for Gluten/Dairy Free requirements, please ask your server. Please advise us of any allergies, intolerances or other dietary requirements. We cannot guarantee the absence of nuts in any of our dishes.

A discretionary 10% service charge will be added to your bill, which is distributed amongst the staff working that day. VAT is included in the prices.