



PAVILION RESTAURANT

Starters

- * Cream of kohlrabi soup with burnt pepper and olive puree (v)£6.50
Poeta chardonnay
- * Goats curd, walnut `soil`, sweet wine jelly, summer leaves (v) -£7.00
Lorosco reserva sauvignon blanc
- Beetroot and Sussex honey cured sea trout with fennel, pea velouté and lemon ice. . .£8.00
Petit papillon grenache rose vin de pays d'Oc
- Duck and plum rilette with salsify, baby chard, radish, port gel£8.00
Riva leone barbera
- Ever changing East Sussex market risotto, truffle oil, arugula tempura,
seeds and grains (v)£8.00
La picoutine ugni blanc colombard
- * Woodland mushrooms with brioche, crispy Sussex bacon quail egg, watercress foam .£7.00
Castillo clavijo rioja barrel fermented viura
- Cornish crab, salt and pepper squid with black mayonnaise, wasabi, salty fingers. . . .£9.00
Chateau d'astros rose cotes de provence

Side Dishes

- Sweet potato fries £4.00
- Chunky chips with parmesan £4.00
- Tender stem broccoli with herb butter..... £4.00
- Ratatouille..... £4.00
- Glazed heritage carrots..... £4.00

Grill *(all of the meat cuts come from Piltdown Farm)*

- 10oz rib-eye steak, garlic and tarragon butter£29.50
Lorosco reserva carmenere
 - 10oz sirloin steak, smoked garlic and scotch bonnet butter£29.50
Catena malbec
 - * Spatchcock poussin, gremolata£19.50
Stellenrust chenin blanc
- All above are served with Portobello mushrooms, vine cherry tomatoes, sweet potato fries
- ESN lamb and mint burger with beetroot mayonnaise, crisp lettuce and tomato
served in a pretzel bun with skinny fries£15.00
Gran duca gran reserva tinto do carinena

Mains

- * Southdown lamb, spinach, spring greens, creamed potato and fresh mint sauce. . . .£25.00
Yering station little yering pinot noir
- * Guinea fowl breast, fondant potato, heritage carrots, broad beans, hazelnut jus£19.00
The spee'wah deep river shiraz
- Pan fried fillet of line caught sea bass, coconut rice, pak choi, lobster infused sauce. . .£19.00
Villa dei fiori fiano puglia
- Open summer vegetable lasagne, mascarpone, fresh basil and tomato.£16.00
La troubadour carignan grenache
- Twice baked Sussex charmer soufflé, ratatouille and basil oil£14.50
Tasari nero d'avola terre siciliane

Not all dishes have every ingredient listed. If you have any questions regarding the menu, allergens and/or ingredients, please feel free to ask your server for more information.



AWARD-WINNING
TWO ROSETTE



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ESN Tasting Menu £70pp

Please note; Last orders for the tasting menu are 9pm and the whole party must select this option

Chef's Amuse-Bouche

Duck and plum rilette, salsify, baby chard, radish, port gel

Ever changing East Sussex market risotto, truffle oil, arugula tempura, seeds and grains

Cornish Crab, salt and pepper squid, black mayonnaise, wasabi, salty fingers

Southdown lamb, spinach, spring greens, creamed potato, fresh mint sauce

Lemon and verbena tea jelly

Summer fruit pudding, clotted cornish cream

Coffee and petit fours

Desserts

* Cheesecake with nutty crumb, mascarpone, raspberries and mint.£7.50

Chateau du levant sauternes

Set vanilla cream with lavender tuile flowers and lemongrass shortbread£7.50

Chateau du levant sauternes

Rich chocolate mousse with pistachio ice cream and lemon macaron£7.50

* White chocolate frangipane with cherry brandy ice cream and olive oil dust£8.00

Muscat de rivesaltes

* ESN summer pudding with strawberries and clotted cream£8.00

Local Cheese

Sussex charmer (v)

Sussex charmer has a creamy mature cheddar taste followed by the zing of parmesan. It is great with apples and pears; its long taste profile works well with pickles and is great for whenever you're cooking. It adds a sublimely creamy taste when grated over pasta. Endowed with superb meltability, charmer on toast is simply divine!

Brighton blue (v)

Brighton blue has a slightly open, semi-soft texture, with a mellow blue flavour and fragrant aroma. The piquant blue green veins in the cheese deepen as the cheese matures and the strength of the blue will become stronger. During maturation, the wheels develop their own attractive natural edible rind

Golden cross (v)

Made on alternate days on the farm from the milk of their own herd of 220 milking goats. Depending on the time of year it takes 80-100 litres of milk to make 40 Golden cross.

Flower marie (v)

Soft mould ripened cheese made from unpasteurised sheep's milk from Boydells dairy sheep in Braintree, Essex and Top paddock dairy near Horsham in West Sussex. They make three 190 litre batches of cheese each week in individual and cutting sizes.

Served with homemade biscuits, port jelly and ESN fruit chutney £13.50

Warres heritage ruby port



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