



PAVILION RESTAURANT



AWARD-WINNING
TWO ROSETTE

DESSERT AND CHEESE MENU

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