

TDH Sample Menu

£20 for 2 courses, £25 for 3 courses

Starters

Roasted celeriac soup with blue cheese croutons (V)

Smoked salmon mousse with pickled shallots and whole grain toast

Duck rillettes with plum and apple chutney, whole grain toast

Red onion, fig and thyme tart, red onion, and orange relish (Ve)

Mains

Braised Sussex ox cheek, horseradish mash, braised vegetables, charred wild mushroom jus

Pork loin with spinach, feta, and pine nuts, crushed minted new potatoes, broccoli and tarragon carrots, red wine jus

Pumpkin and roasted beet risotto with dressed leaves (Ve)

Roast salmon fillet with new potatoes, tender stem broccoli and Vierge sauce

Desserts

Crème brûlée with shortbread biscuits

Chocolate brownie, chocolate sauce, dehydrated raspberries (Ve)

Selection of locally produced ice cream, chocolate cookie

British cheese with biscuits, bread & chutneys

(Ve Vegan)



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