



Tasting Menu

Designed to be served in our museum or boardroom for a more intimate setting; our tasting menu of small portions has been created to demonstrate the culinary expertise and innovation of our kitchen team.

A journey of flavours from one dish to the next, displaying some of the best ingredients and suppliers within our county borders and beyond.

Oxtail croquette, preserved lemon, aged parmesan

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Wild mushroom ravioli, cep puree, charred pickled onion, truffle oil

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Salmon belly tartare, caper relish, sesame cracker

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Slow cooked feather blade of beef, creamy polenta with gorgonzola,
balsamic beef reduction

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Lemon sorbet, tequila, candied lime

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Pineapple carpaccio, red chilli syrup, mango ice cream, pomegranate, coriander

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Selection of Sussex cheeses served with organic crackers, apple and rosemary chutney and
quince jelly

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Hand made truffles served with coffee

£70pp + Vat

Wine pairings per dish are available upon request.

Menu size can be bespoke. Please contact our event designers.

If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink.

The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice.

If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change