



## **Starters**

### **Duck**

Pressing of duck leg and liver, sultana dressing, orange reduction

### **Bresola**

Home cured Sussex beef, autumn fruit chutney, Jerusalem artichokes and sunflower dressing

### **Scallop**

Hand dived west coast scallops, lobster oil, celeriac puree

### **Salmon**

Springs smoked salmon and fennel, poached duck egg, Lower Beeding virgin rapeseed oil

### **Beetroot**

Beetroot tartare, horseradish ice cream, orange salad

### **Tarte Tatin**

Onion tarte tatin, Westcombe cheese beignet, parmesan oil

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## **Main Courses**

### **Halibut**

Grilled Atlantic halibut, cream potato, roasted baby onion and bacon, morels

### **Sea Bream**

Fillet of line gilt head sea bream, Cornish crab nicoise, tapenade, lobster foam

### **Lobster**

Whole Selsey lobster thermidor, buttered vegetables

### **Beef**

Fillet of Sussex beef, herb gnocchi, beetroot and salsify, red wine reduction

### **Veal**

Loin of veal, wild mushroom cassoulet, tomato and shallot sauce

### **Lamb**

Rump of South Downs lamb roast sweetbreads, caramelized aubergine

### **Artichoke & Tomato**

Wellington of artichoke and tomato, carrot puree

## **Desserts**

### **Chocolate & Mint**

Organic chocolate and mint, spearmint ice cream

### **Blackberry**

Assiette of blackberry mousse, panna cotta, samosa, blackberry sorbet

### **Pear Tatin**

Barkham blue, pecan nuts, gif and port sorbet

### **Melon Combe**

Melon and ginger mousse, melon salad

### **Coffee**

Coffee and Baileys opera, walnut ice cream

### **Cheese & Biscuits**

A selection of English and French farmhouse cheeses

## **Enquiries and Bookings**

To make a table reservation please call us on +44 (0) 1403 891711

or email [enquiries@southlodgehotel.co.uk](mailto:enquiries@southlodgehotel.co.uk)

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