



SEA SCHOOL

RESTAURANT

DINNER MENU

If you are staying in the hotel on “dinner, bed and breakfast” terms, your rate includes an evening food allocation of £45.00 per person

ARTISAN BREAD

Selection of bread, South Down's butter £4.50

FIRST COURSE

Parsnip and apple soup

Sussex goats' cheese, truffle honey £10.00

Brixham scallops

Celeriac purée, shrimp butter, apples £16.50

Smoked Scottish salmon

Celeriac remoulade, lemon rye bread £12.50

Crispy pork

Black pudding, forced rhubarb, oat crumble £10.00

Twice baked blue cheese soufflé

Cheddar and spring onion sauce (v) £9.50

Potato gnocchi

Hen of the Wood mushrooms, beetroot, walnuts (v) £10.00

MAIN COURSE

Fillet of bream

Crushed potatoes, spinach, crab beignet, shellfish bisque £25.00

Fillet of halibut

Potato and herb cake, Shetland mussels and coconut sauce £28.50

Fillet of English beef

Short rib and bone marrow croquet, Jerusalem artichoke, parsley emulsion £30.00

Roasted Guinea fowl

Pressed leg terrine, salsify, leeks, chicken fat mashed potatoes £27.50

Breast of duck

Duck leg tart, pear and walnut purée, beetroot, granola £28.00

Roasted squash

Chickpea and coconut curry, pilaf rice, cumin biscuits, cashew nuts (v) £19.50

SIDE DISHES

New potatoes with herb butter £5.00

Roasted root vegetables £5.00

Fries with home smoked garlic mayonnaise £5.00

Braised red cabbage £5.00

DESSERT

Homemade soft serve vanilla ice cream

Blackberry sorbet, granola, apples £8.50

Orange pannacotta

Forced rhubarb, ginger wine jelly, honeycomb, rhubarb sorbet £10.00

Warm pineapple upside down cake

Rum caramel, raisin ice cream £9.50

Crêpes Suzette

Grand Marnier sauce, vanilla ice cream £10.50

Guinness and chocolate torte

Muscovado ice cream, brasil nuts £9.50

The Millstream Sussex and Hampshire cheese board £12.00

COFFEE OR TEA

All served with artisan chocolates and pâte de fruit

Cafetière (decaffeinated available)

Pot of Birchall's English Breakfast Tea

Earl Grey

Camomile

Fruit

Green

Darjeeling or Decaffeinated

£4.50

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens, please ask one of our team members.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.



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THE MILLSTREAM CHEESE BOARD

A choice of 3 for £12.00

TREMAINS SUSSEX CHEDDAR

Organic Cheddar style hard cheese, named after the farm where it is made, it has been matured for a least for five months. This cheese has a smooth, creamy texture with a medium to strong flavour.

SMOKED ASHDOWN FORESTER

Organic, firm un-pressed cheese with a creamy, slightly squidgy texture, which has been smoked over oak shavings and matured for 3 months.

ISLE OF WIGHT BLUE

'Best English Cheese' winner at the World Cheese Awards, and the 2019 winner for 'Best Artisan Vegetarian Cheese' in Melton Mowbray. This cheese is a soft young blue cheese made with pasteurised milk.

TUNWORTH

The British version of the Camembert, a soft white rind cheese wonderfully reminiscent of its French cousin. Tunworth is made entirely by hand with pasteurised whole cows milk. This cheese has a long lasting sweet, nutty flavour.

SUSSEX ASH COATED GOAT'S CHEESE

This is sweet, soft and delicately 'goaty' and grassy, with an ice-cream like texture. Kevin and Alison Blunt make their cheese from the raw milk of their own goats. This starts with ladling the curd to the final wrapping.

PORT AND MADEIRA

COCKBURN'S FINE RUBY PORT

This is a full-bodied port with ripe red fruit flavours and a fine structure, it has fresh cherry and raspberry aromas. £6.00 - 50ml

GRAHAM'S 2015 LATE BOTTLE VINTAGE PORT

This wine is made using fruits from premium vineyards in the heart of Portugal's Douro Valley and the expertise of the B carp certified Symington Family Estate. £7.90 - 50ml

BLANDY'S MADEIRA DUKE OF CLARENCE

This is the richest style of Madeira, fully bodied and soft texture maintaining a tradition that goes back to 1811. £6.50 - 50ml

