



SEA SCHOOL

RESTAURANT

DINNER MENU

If you are staying in the hotel on "dinner, bed & breakfast" terms, your rate includes an evening food allocation of £50.00 per guest

ARTISAN BREAD

Selection of bread, South Downs butter £5.00

FIRST COURSE

Leek & potato soup

Smoked haddock, confit egg yolks, sourdough croutons
£12.50

Lyme Bay scallops

Lobster butter, cauliflower & yoghurt purée, apple salad
£17.50

Home smoked Scottish salmon

Celeriac remoulade, lemon rye bread £15.00

Chicken & ham hock terrine

Waldorf salad, sauce gribiche £12.50

Twice baked blue cheese soufflé, cheddar & spring onion sauce (v) £10.50

Beetroot risotto

Shaved fennel, parmesan cheese £10.50

MAIN COURSE

Fillet of bream

Crushed potatoes, spinach, crab beignet, shellfish bisque £28.50

Fillet of halibut

Roasted cauliflower purée, wild mushroom, Morteau sausage, gnocchi £29.50

Fillet of English beef

Oxtail & bone marrow croquette, celeriac purée, parsley emulsion £30.00

Roasted guinea fowl

Pressed leg terrine, Tunworth cheese mashed potato, stem broccoli £27.50

Gressingham duck breast

Warm duck tart, red cabbage purée, braised chicory, granola £28.50

Butternut squash

Chickpea & coconut curry, pilaf rice, cumin biscuits, mango chutney, cucumber raita £24.50 (v)

SIDE DISHES

New potatoes £5.50

Bubble & squeak topped with cheddar cheese £6.00

Fries with home smoked garlic mayonnaise £5.50

Roasted carrots with fennel seeds & honey £5.50

DESSERT

Jersey soft serve vanilla ice cream

Blackberry sorbet, brandy snaps £9.50

Chardonnay poached pear

Buttermilk pannacotta, blackcurrant & clove gel
£10.50

Lemon crème brûlée

Fennel & pine nut biscotti £10.50

Peach melba baked Alaska for two £19.50

Jaffa cake

Milk chocolate mousse, marmalade & mascarpone ice cream £12.50

The Millstream Sussex & Hampshire cheese board
£13.50

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.



SEA SCHOOL

RESTAURANT

THE MILLSTREAM CHEESE BOARD

A choice of 3 for £13.50

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

