



SEA SCHOOL

RESTAURANT

SUNDAY LUNCH MENU

Three courses £35.00 Two courses £30.00

Guests may dine within Marwick's on busy dates.

ARTISAN BREAD

Selection of bread rolls £4.50

FIRST COURSE

Sweet potato & coconut soup

Cashew nuts, coriander (v)

Beetroot risotto

Shaved fennel, parmesan cheese

Tempura king prawn

Sweet chilli sauce, carrot & sesame seed salad

Duck liver parfait

Pear & ginger chutney, toasted brioche, granola

Double baked blue cheese soufflé

Cheddar and spring onion sauce

Millstream smoked salmon

Celeriac remoulade, crème fraîche, rye bread

MAIN COURSE

Slow cooked roast rump of English beef

Yorkshire pudding, red wine & thyme gravy

Roast shoulder of English pork

Apple sauce, sage & onion stuffing, crackling, gravy

(Roasts are served with roast potatoes, cauliflower cheese, selection of seasonal vegetables)

Breast of chicken

Smoked cheese mashed potato, stem broccoli, mushroom cream sauce

Fillet of hake

Chorizo, butter beans, roasted pepper & tomato stew, herb oil

Fillet of bream

Crushed potatoes, spinach, crab beignet, shellfish bisque

Moroccan bean tagine

Couscous with almonds, apricots and coriander, grilled Sussex halloumi

SIDE DISHES

Cauliflower cheese £5.00

Bubble & squeak topped with cheddar cheese £5.00

Fries with smoked garlic mayonnaise £5.00

New potatoes with herb butter £5.00

DESSERT

Soft serve Jersey vanilla ice cream

Blackberry sorbet, crumble

Apple & blackberry crumble

Vanilla custard

Lemon crème brûlée

Lemon curd, fennel & pine nut biscotti

Profiteroles filled with vanilla cream

Hot chocolate sauce

Sticky toffee pudding

Toffee sauce, vanilla ice cream

Millstream cheese board

Oat cakes, crackers, quince jelly, grapes (£3 supplement)

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 a £3 supplement

TREMAINS SUSSEX CHEDDAR

Organic Cheddar style hard cheese, named after the farm where it is made, it has been matured for at 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 cow's 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

