



SEA SCHOOL

RESTAURANT

SUNDAY LUNCH MENU

Three courses £40.00 Two courses £35.00

Guests may dine within Marwick's on busy dates.

ARTISAN BREAD

Southdown's butter

FIRST COURSE

Pea & mint soup

Crispy bacon, crème fraîche, croutons (v)

Nutbourne tomato salad

Buffalo mozzarella, romesco sauce, almonds

King prawn & avocado cocktail

Gem lettuce, tomatoes, Marie Rose sauce

Ham hock terrine

Smoked bacon & cheese scone, sage butter, piccalilli

Double baked blue cheese soufflé

Cheddar and spring onion sauce

Millstream smoked salmon

Celeriac remoulade, rye bread

MAIN COURSE

Roast rump of English beef

Beef fat roast potatoes, mini-Yorkshire pudding filled with beef ragu, red wine gravy

Free range shoulder of pork shoulder

Apple & prune sausage roll, crackling, apple sauce, roast potatoes

Rump of English lamb

Lamb belly & potato croquette, minted lamb jus

Whole Scottish salmon wellington

Champagne & dill sauce

Grilled whole plaice

Lobster butter, new potatoes & herb butter

Watercress risotto

Grilled Sussex goats' cheese, asparagus, pinenuts

(All dishes our served cauliflower with a Swiss cheese sauce and a selection of local seasonal vegetables)

SIDE DISHES

Bubble & squeak topped with cheddar cheese £5.00

Fries with smoked garlic mayonnaise £5.00

New potatoes with herb butter £5.00

DESSERT

Jersey soft serve vanilla ice cream

Warm Eccles cakes

Warm apple strudel

Served with clotted cream

Rhubarb trifle

Toasted almonds, shortbread

Lemon meringue pie,

Raspberry sorbet

Chocolate mousse

Honeycomb, banoffee ice cream

Sussex cheddar cheese

Warm Eccles cake, crackers, grapes

Millstream cheese board

Oat cakes, crackers, quince jelly, grapes
(£5 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 £13.50

TREMAINS SUSSEX CHEDDAR

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

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