

SEA SCHOOL

RESTAURANT

SUNDAY LUNCH MENU

One course £30.00 Two courses £35.00 Three courses £40.00

All courses include tea & coffee with a chocolate.

ARTISAN BREAD

Southdown's butter

FIRST COURSE

Pea & mint soup

Ham hock, crème fraîche

Scottish home smoked salmon

Celeriac remoulade, lemon rye bread

Tempura king prawns

Sweet chilli sauce, carrot & coriander salad

Sussex free range chicken terrine

Piccalilli, mustard & cheese scone

Greek salad, Mizithra cheese

Kalamata olives, cherry tomatoes (v)

Double baked blue cheese soufflé

Cheddar & spring onion sauce (v)

MAIN COURSE

Roast shoulder of pork

Duck fat roast potatoes, sage & onion stuffing, apple sauce

Roast rump of English beef

Yorkshire pudding, duck fat roast potatoes,
red wine gravy

Breast of Guinea fowl

Smoked cheese mashed potato, stem broccoli,
mushroom cream sauce

Fillet of bream

Crushed potatoes, spinach, crab beignet, shellfish bisque

Fillet of trout

Mortiaux sausage, Sussex mushrooms, gnocchi, spinach

Butternut squash & chickpea curry

Pilaf rice, mango chutney, cucumber raita,
naan bread (v)

(All dishes are served with cauliflower cheese and a selection of local seasonal vegetables)

DESSERT

Coconut parfait

Mango sorbet, lychees

Vanilla crème brûlée

Pistachio shortbread

Lemon sponge

Blueberry & gin compote, mascarpone

Milk chocolate mousse

Honeycomb, almonds, malted milk ice cream

Soft serve Jersey ice cream

Blackberry sorbet, macadamia nuts, brandy snap

Selection of Sussex & Hampshire cheese

Quince jelly, crackers, grapes

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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