

Table d'Hote and Inclusive Dinner Menu

Welcome to the pavilion restaurant. As an inclusive diner on a two or three-course package please choose from the menu below. Inclusive diners can choose a starter, main course and/or dessert. Side dishes are charged separately.

If you would like to upgrade to our a la carte menu (over the page), you can use £25 of allocation towards your final bill.

Pressed pea and ham hock terrine

Piccalilli, sour dough bread, celeriac remoulade.

Smoked mackerel mousse.

Pickled beets compressed cucumber, mixed salad leaves.

Carrot and butternut squash soup(ve)

Carrot shards.

Roast confit of duck leg,

Braised red cabbage, onion and thyme crushed potato, red wine jus.

Baked fillet of hake

Parsley mashed potato, broccoli, kale, dill and lemon cream sauce.

Chicken katsu curry

Basmati rice, mango chutney and flatbreads.

Truffled forest mushroom risotto (ve)

Parmesan cheese and rocket salad

Hand cross rib eye steak (£15 supplement for all diners)

Chunky chips, grilled mushroom, tomato, dressed leaves, peppercorn sauce.

Side All £4.00

Chunky chips / tenderstem, chives & parmesan / dressed leaves, balsamic & avocado / creamed potato / mixed buttered seasonal vegetables.

Citrus lemon tart

Raspberry sorbet, toasted marshmallows

Sticky toffee pudding

Toffee sauce, vanilla ice cream.

Fresh fruit platter (ve)

Lemon sorbet, raspberry syrup

Sussex cheddar and brie

Biscuits, grapes and chutney

Main course only £18, two courses £28, three courses £34