



PAVILION RESTAURANT

A la Carte Menu

Main course only £34, Two courses £46, Three courses £58

Executive Chef Andrew Wilson has created these dishes to showcase the best of local and British produce. We try to use locally sourced meat and vegetable produce along with our fish that is ethically sourced from dayboats operating off the south coast.

Starters

Crab & Squid

Brioche/ Tomato/ Horseradish

Hot Smoked Salmon

Butternut Squash/ Pickles/ Herbs

Pigeon Breast

Confit Garlic/ Salsify/ Plum

Goats Cheese Parfait

Walnut Frangipane/ Apple/ Cider Vinegar

Smoked Duck

Leek & Nori/ Pecan/ Molasses/ Celeriac



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Mains

Fillet of Cod

Bouillabaisse Sauce/ Mussels/ Fennel/ Aioli

Beef Short Rib

Parsnip/ Chicory/ Honey/ Garlic

Monkfish “Tandoori”

Pineapple Chutney/ Bhaji/ Cucumber/ Yoghurt

Cornfed Chicken

Chicken Crisp/ Boudin/ Braised Onion/ Kale

“BBQ” Aubergine

Miso/ Truffle Dressing/ Padron Peppers/ Aubergine Puree



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Desserts

Chestnut & Chocolate Cake

Raspberry Cremeux/ Milk Puree/ Cocoa Sorbet

Baked Passionfruit Cream

Roasted Mango/ Coconut Ice Cream

Pumpkin & Orange Pannacotta

Caramel Ganache/ Madelelaines/ Spiced Sauce

British Cheese Selection

Brie/ Cheddar/ Sussex Blue/ Walnut & Raisin Bread/ Grapes/ Crackers

Please make us aware of any allergies or dietary requirements you may have. Please also let us know if you are gluten free as all the dishes can be made to this requirement.

*"Due to presence of allergens in our kitchens, we cannot guarantee foods are allergen free"
(V) suitable for vegetarians (VE) suitable for vegans*



PAVILION RESTAURANT

Vegetarian and Vegan Menu

Starters

Kitchen Soup of the Day (v)(ve)

£7.5

Goats Cheese Parfait, Walnut Frangipane, Apple & Cider Vinegar

£10.50

Crushed avocado, granary toast, balsamic syrup, poached egg (v)

£9.5

Mac 'N' Cheese bits

Sweet chili glaze baby gem (v)

£9.5

Main Courses

Sweet potato and Cauliflower curry with onion bhaji, flatbread, mango chutney & Steamed rice (v, ve)

£15

Budda Bowl, linseeds, avocado, rice, Mango, Spinach, Raw courgette, French dressing (v, ve)

£14.50

Plant based eco burger, vegan cheese, seeded bun, dill pickle, relish, lettuce, tomato, fries, and slaw (v, ve)

£15.5

Vegan Pizza, Spinach, mushroom, courgette, tofu, vegan cheese (v, ve)

£15

Miso Roasted Aubergine, Padron Peppers, Truffle Dressing, Aubergine Puree (v, ve)

£17.50

Dessert

Vegan Chocolate brownie, Vegan Vanilla Ice Cream (v, ve)

£9.00

Vegan caramel tart, vegan Vanilla Ice cream (v, ve)

£9.50

Selection of local cheese, chutney and biscuits (v)

£9.00

Sliced fresh fruit, raspberry sorbet. (v, ve)

£9.00

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