



## PAVILION RESTAURANT

Our Executive Chef has created these dishes to showcase the best of local and British produce. We use locally sourced meat and vegetables along with fish that is ethically sourced from day boats operating off the south coast.

Guests on accommodation/packages may use £25 allocation towards any dishes from this menu.

### À la Carte Menu

#### Starters

**Spinach & Watercress Soup | Toasted Seeds £9.00**

*(Dairy, Celery)*

**Crab | Wasabi | Radish | Yuzu | Coriander | Cucumber £14.00**

*(Crustacean, Egg, Dairy, Mustard)*

**Salt Baked Baby Beetroot | Goat's Curd | Fennel Seed Cracker | Balsamic £9.00**

*(Dairy, Gluten)*

**Rabbit Terrine | Black Cherry | Pistachio | Rye Bread | Coriander £11.00**

*(Egg, Mustard, Nuts, Gluten)*

**Sea Trout | English Peas | Mint | Verjus | Pea Shoots £12.00**

*(Fish)*

#### Mains

**Sea Bass | Lemon Thyme Quinoa | Courgette | Lemon Gel | Brown Shrimp & Seaweed Butter £27.00**

*(Fish, Crustaceans, Dairy)*

**Sea Bass | Lemon Thyme Quinoa | Courgette | Lemon Gel | Brown Shrimp & Seaweed Butter £27.00**

*(Fish, Crustaceans, Dairy)*

**Pan Fried Chicken Breast | Carrots | Kale | Fondant Potato | Chicken Jus Gras | Cumin Oil £26.00**

*(Dairy)*

**Herb Crusted Lamb Rump | Shoulder Bonbon | Peas | Broad Beans | Dauphinoise Potato | Lamb Fat Jus**

**£35.00**

*(Gluten, Dairy)*

**Cauliflower Steak | Golden Raisin & Caper | Crispy Onions | Thai Green Curry | Coconut (V/VE) £18.00**

*(Sulphur Dioxide)*



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### **Side Dishes**

**Fries £5.00**

**Chunky Chips £5.00**

**Onion Rings £5.00**

*(Gluten, Dairy)*

**Seasonal Vegetables £5.00**

**Buttermilk Mashed Potatoes £5.00**

*(Dairy)*

**Charred Tenderstem | Brown Butter £5.00**

*(Dairy, Nuts)*

**Grilled Hispi Cabbage | Miso Butter | Crispy Onions £5.00**

*(Soya, Dairy, Gluten)*

**Caeser Salad | Smoked Pancetta | Vintage Parmesan £5.00**

*(Egg, Dairy, Mustard, Sulphur Dioxide)*

### **Desserts**

**Apple Tart Tatin | Tahitian Vanilla Ice Cream £9.00**

*(Gluten, Dairy, Egg)*

**Classic Crème Caramel £9.00**

*(Egg, Dairy)*

**Chocolate Moelleux | Salted Caramel Ice Cream | Cinder Toffee £11.00**

*(Egg, Dairy, Soya, Gluten)*

**Pistachio & Olive Oil Cake | Poached Strawberry | Strawberry Sorbet £9.00**

*(Gluten, Dairy, Nuts, Egg)*

**Selection of Cheese and Biscuits | Chutney**

*(Dairy, Gluten)*

**3 Cheeses £9.00 - 5 Cheeses £12.00**

*Please inform the staff of any **allergies or dietary requirements**.*

*Most dishes can be adjusted to be **gluten-free** upon request.*