



PAVILION RESTAURANT

SEASONAL A LA CARTE MENU

— STARTERS —

Scallops £16.50

Celeriac purée, toasted crushed hazelnut and crispy pancetta, pickled pear.

Contains: Molluscs, Dairy, Tree Nuts (Hazelnut), Celery, Mustard.

Cauliflower Velouté £12.50

Burnt onion, candied walnut, smoked olive oil.

Contains: Dairy, Tree Nuts (Walnut), Celery, Mustard.

Compressed Cantaloupe Melon £15

Ibérico ham, sherry & basil.

Contains: Sulphites.

Heritage Tomato & Pecorino Salad £11.50

Basil, green olive & lemon vinaigrette.

Contains: Dairy, Celery, Mustard.

Game Terrine £15

Pheasant, venison, Sussex white pork, pickled shimeji mushrooms, sourdough melba toast.

Contains: Sulphites, Celery, Mustard, Gluten.



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— MAINS —

Herb-Crusted Lamb Cutlets & Suet Pudding £39

Delica pumpkin, parsnip, rosemary jus.

Contains: Gluten, Dairy, Celery, Mustard.

Halibut £36

Leek fondant, samphire & brown shrimp butter.

Contains: Fish, Dairy, Sulphites, Celery, Mustard, Crustaceans.

Gressingham Duck £36

Gratin potato, confit bon bon, pumpkin purée, blackberry & port jus.

Contains: Dairy, Sulphites, Gluten.

Sussex White Pork Medallions £27

Pancetta, creamed Brussels sprouts, black pudding & cider jus.

Contains: Dairy, Gluten, Sulphites.

Buttery Cauliflower & Golden Cross Goat's Cheese £22

Sage & butter cauliflower, cauliflower pecorino purée, pickled candy beetroot.

Contains: Dairy.

— SIDES —

All Sides £6.50

Butter pomme purée • Gratin potato • Chunky chips

• Heritage tomato & pecorino salad • Sautéed seasonal greens.

Contains: Dairy.

Please inform your server of any dietary requirements or food allergies before ordering.



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DESSERTS & ARTISAN CHEESE

— DESSERTS —

William Pear & Vanilla Tarte Tatin £12

Served warm with vanilla ice cream.

Contains: Gluten, Dairy, Eggs.

20-minute cooking time.

Lemon Meringue £12

Classic lemon curd, crisp meringue.

Contains: Eggs, Dairy, Gluten.

Profiterole £12

Vanilla ice cream, warm dark chocolate sauce.

Contains: Gluten, Dairy, Eggs, Soya.

Autumn Apple & Blackberry Panna Cotta £12

Seasonal fruit compote.

Contains: Dairy.



— ARTISAN SELECTION —

SUSSEX CHEESE BOARD

A curated celebration of fine Sussex cheesemaking, served with chutney, smoked nuts, figs, and biscuits.

The Idle Hour

Alsop & Walker • Mayfield, East Sussex | Pasteurised Cow's Milk • Semi-Hard

Crafted from a traditional recipe with an artisan twist, this cheese delivers a smooth, slightly crumbly body with an edible natural rind. Rich and creamy on the palate, complemented by bright citrus backnotes and a subtle hint of nuttiness.

Plumpton Woodside Red

Alsop & Walker • Mayfield, East Sussex | Pasteurised Cow's Milk • Hard (Vegetarian)

An eye-catching, vibrant golden-red cheese inspired by classic Red Leicester styles. Smooth and firm with a delightfully mellow profile, rich buttery character, and a satisfyingly nutty finish.

Ewe Eat Me

Alsop & Walker • Mayfield, East Sussex | Pasteurised Sheep's Milk • Aged 16–20 Weeks

Encased in a striking red wax rind, this Spanish Manchego-style cheese boasts a firm yet beautifully creamy texture. Filled with toasted nut flavours, sweet undertones, and a smooth, elegant finish.

Little Sussex

High Weald Dairy • Horsted Keynes, West Sussex | Organic Pasteurised Sheep's Milk • Soft Bloomy Rind

A delicate, small-format artisan bloomy-rind cheese. Sumptuously soft and velvety, offering a light, clean, and tender profile accented by gentle floral and citrus nuances.

Sussex Botanicals

High Weald Dairy • Horsted Keynes, West Sussex | Pasteurised Cow's Milk • Semi-Soft • Botanically Infused

A visually striking marbled cheese infused with an aromatic botanical blend of juniper, coriander, sea buckthorn, and black pepper. Rich and creamy at its core, lifted by warm piney and herbal notes.

£20