



SPRING/SUMMER MENU

£40 per person

STARTERS

Stanmer House Seasonal Soup Served with Freshly Baked Bread and Butter (v)
Oak Smoked Scottish Salmon, Cherry Valley Watercress, Horseradish Cream and Rapeseed Crostini
Buffalo Mozzarella Tomato and Heirloom Tomato Salad, Red Onion, Crispy Olives and Vinaigrette (v)
Ham Hock Terrine with Piccalilli and toast
Salt-baked Beetroot with goats cheese topped with crunchy oaks and seeds (v)

MAINS

6oz Sirloin Steak with green peppercorn sauce and fries
Salmon fillet with new potatoes, seasonal vegetables and a fresh dill sauce
Mushroom Risotto finished with shavings of Reggiano Parmesan and Pea Shoots (v)
Roast Free Range Chicken Breast Wrapped in Parma Ham with Boulangere Potatoes
Montague Rack of Lamb with Dauphinoise Potatoes, Seasonal Greens and Mint Jus
Gnocchi with a Butternut Squash Sauce, Vegan Parmesan and Crispy Sage Leaves (vg)

DESSERTS

Summer Fruits Tart with Clotted Cream
Bramley Apple and Cinnamon Pie with Vanilla Crème
Chocolate Brownie with Salted Caramel or Vanilla Bean Ice Cream
Refreshing sorbet (vg)
Mascarpone cheesecake with Summer Fruits
Raw Chocolate brownies with Vegan Booja Booja Ice cream (vg)
Seasonal fruit platter (vg)
Coconut parfait with mango puree and chilli syrup (vg / gf)

CHEESE (FOUR COURSES)

Weald Farm Cheese Selection with oat crackers, chutney and chilled grapes
£7.50

Bread Basket and After Dinner Tea, Coffee and Petits Fours
Add *£5* per person
(Gluten free bread available)



SET MENU SPRING/SUMMER 2018

NIBBLES

- Giant Queen Green Olives (V) £3
Artisan breads with balsamic and cold pressed olive oil (V) £3
Home-made Spiced Pork Scratchings £4

STARTERS

- Ham Hock Terrine, on Sourdough Toast, Piccalilli
Lemony Chick Pea, Kale, zucchini Stir fry, (V)
Brighton Gin Home-Cured Salmon, Sourdough Bread, Honey and Mustard dressing
Salt Baked Beetroot with Goats Cheese topped with crunchy oats and seeds (V)

FARM & COAST

- Sussex Sirloin Steak 6oz sirloin steak, cooked your way, delicious Green Peppercorn Sauce and Fries (surcharge £5)
Pan-fried Seabream Filet on a Rosti Potato Base, Raw fennel and green Bean & lemon zingy salad
Grilled Butterflied Breast of Sussex chicken, kale, quinoa and tomatoes, drizzled with a zingy sweet tahini and ginger sauce
Harissa-Spiced Haloumi and Smokey Eggplant Tower, Red Onion Marmalade Salad and Pickles, served with fries

ON THE SIDE £4

- Fries | Garden Salad | Sweet Potato Fries | Mini Mac Cheese
Chargrilled Broccoli with Tahini | Kale with Lemon Dressing

DESSERTS

- Refreshing sorbet (vg)
Mascarpone cheesecake with Summer Fruits
Raw Chocolate brownies with Vegan Booja Booja Ice cream (vg)
Weald Farm Cheese Selection with oat crackers, chutney and chilled grapes (surcharge £4)