

# Dinner Menu a La Carte

## Oysters

Rossmore Rock: *One £1.90, Six £10.00, Nine £15.00, Dozen £20.00*

Guest oysters : *One £2.30, Six £12.00, Nine £19.00, Dozen £23.50*

## Starters

Jerusalem artichoke soup *£5.50*  
*with truffles*

South Brockwells Farm game terrine *£6.50*  
*with quince chutney & home baked walnut bread*

Due South fish soup *£7.50*  
*with aioli*

'Fish & Chips' *£6.50*  
*Pan roast fillet of today's fish with crinkle cut chips & a batter wafer*

Assiette of South Downs pork *£6*  
*with puy lentils*

Pan seared Brighton scallops *£7.50*  
*with celeriac & apples*

Local wild mushroom stuffed pancake *£6.50*  
*with pickled mushroom salad & poached egg*

## Main Courses

Pot roasted Sussex partridge *£16*  
*with smoked bacon, caramelised onion, wild mushrooms & fondant potato*

Purple potato gnocchi *£12.50*  
*served with roast pumpkin & brussel sprouts & a sage butter*

Whole grilled catch of the day *£Market price*  
*with caper butter & new potatoes*

Pan roast sea bass *£18.50*  
*with salt fish cake, spinach & sherry*

Roast shellfish platter *£ Market price*

Squid & crab risotto *£17*  
*with pickled shellfish salad*

Assiette of Court Garden farm lamb *£17*  
*with smoked garlic potato puree & braised red cabbage*

Golden Cross goats cheese & truffle souffle *£13.50*  
*with beetroot, hazelnuts & purple sprouting broccoli*

## Side Orders

Braised red cabbage *£4.00* ~ Hand cut chips *£4.00*

Garden salad *£4.00* ~ Seasonal vegetables *£4.00*

An optional 10% service will be added to your bill

## Puddings

Pear tarte fine with candied walnut ice cream £6 \*

Cocoa Loco organic chocolate fondant with Horlicks ice cream £6 \*

Chegworth apple creme brulee with Calvados madelines £6

A selection of home made ice creams & sorbet £6

Vanilla rice pudding with date ice cream £6 \*

Selection of desserts to share £12.50 \*

Cheese board, a selection of artisan cheeses £ 9.50

*served with homemade chutney, freshly baked bread, savoury biscuits & celery*

*Please allow 15 minutes for \* desserts*

## Dessert Wines

	100ml	37.5cl	50cl
Moscato Passito, Palazzina 2004	£4	£20	
Flavours of apricot, acacia & honey notes with a lovely deep golden hue.			
Muscat Beaume de Venise, Domaine Fenxovillet 2006	£4		£24
A light, aromatic dessert wine, with gentle aromas of honeysuckle and peach.			
Tokaji Aszu 3 Crown Estates, Hungary 11%o		£15	
An explosion of intense & varied flavours from spices to dried fruits. sweet yet well balanced with a beautiful long lingering finish.			
Pedro Ximinez, Fernando de Castilla, Spain	£9.50		£45
Astonishing jerez wine, dark & intense sweetness, with a hint of Christmas pudding spice & raisin. Once tried never forgotten			
Recioto delle Fontane Pra, Italy 2005	£7		£38
Made from late harvest, partially dried Soave grapes. This amber nectar is delicately scented with blossoms and dried apricots.			
Chateau De La Peyre, Sauternes 2005	£5		£28
A classic Bordeaux dessert wine with a great balance of sweetness & zesty acidity. Tones of peach & apricot on the nose.			

Due South sources the very best organic, free range & biodynamic ingredients from small, independent producers within Sussex. We aim to source at least 80% of our food from within a 35 mile radius of Brighton beach.

This means that our menus are shaped by seasonal availability & they change every month to reflect what's growing in Sussex right now.



Winner of the 2008 Sussex Sustainable Business Award & voted the best seaside restaurant in Britain by the Observer Food Monthly Magazine.

Please be aware that we cannot guarantee that all of our dishes are free of nut trace & our game may contain shot.