

Taste of Sussex

Menu

~ £39 ~

Selection of wines by the glass to accompany this menu available per person @ £19.50

New season broad beans three ways

Jurancon Sec Clos Lapeyre 2006 (organic) - France, Pyrenees 75ml

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Due South fish soup

Muscadet Domaine La Touche 2006 - France, Pays Nantais 75ml

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Seared pigeon breast with confit legs, black pudding pearl barley & garlic mustard puree

Ribero del Duero Paramo Arroyo 2006 (organic) ~ Spain 75ml

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Coco Loco organic white chocolate & honeycomb parfait

Coteaux du Layon chateau de la Variere ~ France, Loire 75ml

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Fair-trade coffee & homemade petit fours

The tasting menu is designed for the whole table to enjoy. No mix and match available.

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.