CHAINE DE ROTISSEURS

FRIDAY 13TH MAY 2022

—

Gougeres with wild mushroom, truffle and parmesan  
Music bread with smoked salmon, pickled cucumber, wild dill

Bruschetta of green olive tapenade and local goat's cheese

Jamon croquettes with Manchego and aioli

*Rathfinny Classic Cuvée, Sussex Sparkling 2018*

—

*Grape & rosemary focaccia, sourdough, local salted butter*

*Rathfinny Blanc de Noir, Sussex Sparkling 2015*

Chargrilled sea trout, Radish, fennel and Jersey Royal salad, crab gribiche

*Paul Jaboulet Aîné Chevalier de Stérimberg, Hermitage Blanc 2014*

—

Sirloin of South Downs beef cooked over coals with local asparagus, grilled onion sauce

*Coudoulet de Beaucastel, Côte du Rhône 2017*

or

Roasted Stone Bass, courgette, samphire, deep sea mussel and ‘Rathfinny’ Beurre Blanc

*Maximin Grünhäuser Spätlese ‘Abtsbery’ Grosse Large, Mosel 2019*

*To share at the table:*

*Jersey Royal potatoes, chive oil*

*Seasonal farm vegetables from Lewes*

*Salad of local farm leaves and flowers, buttermilk and pecorino*

—

Sussex berry trifle- vanilla panna cotta, madeleine sponge, Sauternes custard, elderflower and berry jelly,

*Massolino Moscato D’Asti 2021*

—

Coffee & Petit Four