



Association
Mondiale de la
Gastronomie

Bailliage de Sussex

PRIVATE DINING ROOM LUNCH at **MARÉ** 60 Church Road Brighton and Hove West Sussex BN3 2FP Thursday 11th June 2026 at 12.30 pm for 1.00 pm

Our next event of this year was to be a Tour of the Gardens and Lunch at Borde Hill but unfortunately Chantelle Nicholson's withdrawal from the project and the delayed completion of the development and opening of the new restaurant has made the event unviable this year and we will visit the venue in June or thereabouts once it has opened with a view to holding the event there next year.

In lieu **MARÉ** by Rafael Cagali is the venue for our lunch. Chef Rafael Cagali and his partner Charlie Lee of the two-Michelin-starred DA TERRA and Bethnal Green Town Hall's ELIS opened **MARÉ** in September 2025 and early this year **MARÉ** made history by securing the first Michelin star for Brighton and Hove in over 50 years. Cagali and Lee intend their new opening to sit between the fine dining experience of DA TERRA and the relaxed charm of ELIS. The atmosphere in the restaurant is one of refined ease. The interiors feature soft muted tones, warm wood-panelled flooring and wooden-top tables. Vibrant artwork by Brazilian artists add a splash of colour and energy to the serene setting.

The menu at this new culinary venture reflects chef Rafael Cagali's Brazilian and Italian heritage and Rafael's protégé, Ewan Walker, leads the kitchen as Head Chef. **MARÉ** (meaning "tide" in Portuguese) provides a menu rooted in sustainability and crafted around local Sussex and British produce.

It seems the full tasting menu and wine flight plus service at DA TERRA will set you back a wallet busting £472.50 per head! But worry not – the hit at **MARÉ** will not be so bad. Our lunch will take place in the restaurant's private dining room which seats up to 14. We will be served the tasting menu and wines as set out below. The Booking Form is attached and in view of the limited capacity of the private dining room bookings will be taken on a first come first served basis. Dishes are presented on the basis that they are shared between two. Please remember to state any special dietary requirements in the Booking Form.

THE SUSSEX BAILLIAGE at MARÉ

MENU

Toasted Brioche – Liver Parfait – Winter Truffle
Fried Market Oyster – Hot Sauce Emulsion – Cumari Pepper
Grilled Octopus Caponata Tartlet – Red Pepper – Basil

Royal Tokaji Furmint 2021

Charred Focaccia – Extra Virgin Olive Oil
Iberico Coppa
Aged Hamachi Crudo – Tomato – Ajo Blanco
Pulled Lamb Shoulder – Manioc Taco

Castello della Sala "Bramito" 2023

Freedown Hills Picanha – Chimichurri
Native Lobster Rice – Ox Tongue

Cassava Chips - Mixed Leaf Salad

"Cùmaro" Conero Riserva Umani Ronchi 2021

Tiramisu Choux Bun

Reception Wine: Rathfinny Wine Estate Classic Cuvée 2019

N.B. "Hamachi" is Amberjack, a fish similar to Tuna

"Picanha" is a prime Brazilian steak cut known as Rump Cap known for its rich flavour and tenderness.