



## A taste of the sea

An extra special menu, inspired by our location right here on Brighton's iconic seafront.  
Dishes curated by our Executive Chef, Neil Gooding.

£55  
*£95 with pairings*

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### Welcome cocktail

Seaweed gin & samphire fizz

### Consommé

Heritage tomato shot, tempura oyster,  
chilli & cucumber | 221 kcal  
*Ridgeview Cavendish | Sussex, England*

### Mackerel

B.L.T | 443 kcal  
*Marchesi Ervani Pinot Grigio | Venezia, Italy*

### Mussels

Thai green sauce, coconut, lime & coriander | 312 kcal  
*Rag & Bone Riesling | Eden Valley, Australia*

### Turbot

Celeriac, leeks, kale, sparkling Ridgeview beurre blanc,  
caviar, chives | 698 kcal  
*Petit Chablis, Les Sarments | Burgundy, France*

### Lemon & passionfruit

Cheesecake, meringue, choux, sorbet | 626 kcal  
*Johanneshof Roter Eiswein Merlot | Thermenregion, Austria*

### Coffee

Florentines | 104 kcal

If you require allergen information or have any questions about allergens, please ask your server.

(V) VEGETARIAN (VG) VEGAN

A discretionary 12.5% service charge will be added to your bill, this is shared between our team  
Adults need around 2000 kcal per day.