d i l s k

NYE tasting menu £135

Wine flight £90

Snacks

Roebuck Blanc de Noir, Sussex, UK

•

Laminated Brioche

Smoked Butter, Game Consommé

•

Dilsk Custard

Snow Crab, Chicken Skin, Wasabina

Vulcao Ameixambar, Azores Island, Portugal

•

XL Orkney Scallop

Cured Pork Jowl, Smoked Eel Broth, Turnip

Bourcier-Martinot Saint-Veran, Bourgogne, France

•

Butter Poached Turbot

Lobster Dumpling, Coastal Herbs, Sussex Sparkling, Oyster Velouté

Pierre Boisson Bourgogne, Aligoté En Boussin, Burgundy, France

•

Dry Aged Sirloin

Braised Short Rib & Celeriac Tart, Wiltshire Truffle, Bordelaise

Remhoogte 'Chronicle' Cape Blend, Stellenbosch, South Africa

•

Spartan Apple

Pumpkin Custard, Ginger Ice

•

Burnt Milk Tart

Bergamot Marmalade, Earl Grey Ice Cream

Channing Daughter, Muscat de Boom, New York, USA

d i l s k

Full tasting menu £95

Wine flight £85

Snacks

Smoked Cheese, Doughnut, Duck Ham, Caper

Tartlet, Stracciatella, Beetroot, Blackberry

Tuna, Nori, Sesame

Roebuck Rosé de Noir, Sussex, UK

•

Octopus

Miso, Cucumber, Shiso

Vulcao Ameixambar, Azores Island, Portugal

•

Laminated Brioche

Goats Curd, Mutton Broth

•

Orkney Scallop (£15 SUPP)

Braised Leeks, Brioche Parfait, Sea Buckthorne

Bello Mio Zibibbo, Sicily, Italy (£9 SUPP)

•

Cod

Prawn Mousse, Turnip, Jerusalem Artichoke, Carrot

Bourcier-Martinot Saint-Veran, Bourgogne, France

•

South Downs Fallow Deer

Quince, Salt Baked Celeriac, Peppercorn

Thymioplous Xinomavro, Macedonia. Greece

•

Iberico Pork

Braised Cheek, Charred Hispi Cabbage, Rosette Apple, Horseradish Burnt Cream

Sabelli Frisch Faun Zinfandel, California USA

•

Pear

Honey, Yuzu, Yoghurt

•

Plum

Ginger, Vanilla, Rose

Hedgerow, Nutbourne, Sussex, UK

•

Chocolate

Woodruff, Pedro Ximenez

d i l s k

Short tasting menu £65
Wine flight £45

Octopus
Miso, Cucumber, Shiso
Vulcao Ameixambar, Azores Island, Portugal

•

Laminated Brioche
Goats Curs, Mutton Broth

•

Cod
Prawns Mousse. Turnip, Jerusalem Artichoke, Carrot Sauce. Lovage
Bourcier-Martinot Saint-Veran, Bourgogne, France

•

South Downs Fallow Deer
Quince, Salt Baked Celeriac, Peppercorn
Thymioplous Xinomavro, Macedonia. Greece

•

Plum
Ginger, Vanilla, Rose
Hedgerow, Nutbourne, Sussex. UK

Allergen sheets available on request.

d i l s k

Orkney Scallop £21
Braised Leeks, Brioche Parfait, Sea Buckthorn

Local Octopus £17
Crown Prince Squash, Barley Risotto, Garlic Emulsion, Curing Rebel, Sobrasada, Preserved Lemon

Rare Breed Beef Tartare £19
Potato Hash, Pine Emulsion, Horseradish

Caramelised Chicory £15
Blue Monday Gratin, Pickled Celery, Walnut

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Cod £27
Mussel Fritter, Prawn Mousse, Turnip, Jerusalem Artichoke, Lovage, Carrot Sauce

Cull Yaw £32
Loin & Braised Shoulder, Patty Pan Squash, Marsh Herbs, Hung Buttermilk, Spiced Grapes

Iberico Pork £29
Braised Cheek, Charred Hispi Cabbage, Rosette Apple, Horseradish Burnt Cream

Beef Sirloin £37
Crisp Sweetbread, Braised Cheek, Charred Hispi Cabbage, Caper & Smoked Bone Marrow Sauce

Butter Poached Skate £29
Scallop Mousse, Courgette, Tomato Dumpling, Basil Velouté

Fresh Pasta £27
Cep Mushroom, Clarence Court Yolk, Sussex Hard Cheese, Wiltshire Truffle

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Plum £12
Ginger, Vanilla, Rose

Pear £12
Honey, Yuzu, Yoghurt

Chocolate £14
Ganache, Cultured Cream, PX, Brown Butter Cake, Woodruff Ice Cream

Sussex Cheeses £16
Seeded Crisp Breads, Fig Compote