



EAST LAVANT

TASTE THE SEASONS — SPRING

RELAX AND ALLOW OUR HEAD CHEF JAMIE AND HIS TALENTED TEAM INDULGE YOU FOR A SPECIAL NIGHT SHOWCASING THE FLAVOURS OF WEST SUSSEX WITH THE BEST LOCAL INGREDIENTS COMPLEMENTED BY FINE WINES.

WELCOME COCKTAIL ON ARRIVAL

AMUSE BOUCHE

SPRING VEGETABLE BROTH, GRANA PADANO TOAST

STARTER

GRILLED HALL GATE FARM ASPARAGUS, SMOKED TROUT, PICKLED CUCUMBER

WINE PAIR: 2018 QUINCY, DOMAINE DES BALLANDORS, LOIRE, FRANCE

SORBET

ENGLISH COX APPLE

FISH

RAVIOLI, CRAB, LANGOUSTINE

WINE PAIR: 2017 'SKYE'S ENGLISH WHITE', HUSH HEATH ESTATE, SOUTHERN ENGLAND

MAIN

SPRING LAMB CANON, MEIL SAUCE, BABY SPINACH, DELMONICO POTATOES, SPRING ONION

WINE PAIR: 2017 TANNAT, BODGEGA GARZÓN RESERVA, MALDONADO, URUGUAY

DESSERT

ASSIETTE OF BANANA: BREAD, PANNA COTTA, SORBET, TOFFEE SAUCE
WINE PAIR: 2018 MARLBOROUGH NOBLE RIESLING, FRAMINGHAM, NEW ZEALAND

DINNER £70 PER PERSON | WITH PAIRED WINES £90 PER PERSON

Vegetarian or vegan options available on request. Wine subject to change based on vintage and stock availability.

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.