



PAVILION RESTAURANT



The Pavilion Restaurant is our award winning two rosette restaurant. Amazing dishes prepared by our executive Head Chef and his brigade of talented chefs. The Pavilion offers a range of both local and classical dishes all prepared with ingredients ethically sourced from key local suppliers.

Starters

Confit rabbit “from the estate” salad

Brioche croutons, black pudding and pancetta

£10

South Brockwell Farm asparagus

Poached south Brockwell Farm hen egg and crispy Parma ham

£9

Garden pea and marjoram soup

Sourdough croutons and marjoram oil (vegan)

£8

Salt south coast cod salad

Le Ratte potatoes, gribiche dressing

£8

Pickled vegetable and chicory salad

Baby carrots, beetroot and asparagus with orange dressing (vegan)

£7

Hand carved grants whisky barrel smoked salmon

Horseradish cream, lemon powder and micro salad

£12

Half native lobster caught of the coast of Brighton

Anchovy and Lilliput caper butter

£17



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To follow

Pork three ways

Braised cheek with salt baked celeriac, tenderloin wrapped in Parma ham, with creamed savoy and slow cook belly with prune, Guinness and black pepper puree

£24

Whole grilled Newhaven dover sole

Jersey royal potatoes, brown shrimp, caper and sea vegetable butter

£30

Pan roast north coast sea trout

Pomme mousseline, baby leeks and sea kale with a tomato and caper beurre blanc

£19

Black truffle potato gnocchi

Girolle mushrooms, sand carrot puree and wild garlic pesto (vegan)

£18

Chickpea and aubergine curry

Garlic basmati rice and red onion and tomato salad (vegan)

£18

8oz Fillet of British dry aged beef

Baby spinach, pomme anna, baby carrots and béarnaise sauce

£35

Creedy carver free range chicken breast

Wild garlic from the golf course, girolles, Sussex asparagus, peas, butter roast charlotte potatoes and a thyme sauce

£25



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AWARD-WINNING
TWO ROSETTE

Desserts

Single estate chocolate delice

Fresh Raspberries and chocolate sauce

£9

Sussex strawberry Eton mess

Poached strawberries, macaroons and Cornish clotted cream

£8

Pink lady apple tarte tatin

All butter puff pastry and sweet basil ice cream

£8

(please allow 20 minutes)

Coconut milk panna cotta

Strawberry, mango and mint salad (vegan)

£7

Baked Brillat-Savarin cheesecake

Pickled blackberries

£8

Yorkshire rhubarb souffle

Rhubarb crumble ice cream

£9

(please allow 20 minutes)

Selection of Sussex cheese

Oatcakes, fig cake and biscuits

£10.5



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Cheese

Brighton Blue

A mild, semi-soft cheese with a mellow blue flavour and a slightly salty finish. The blue green veins deepen as the cheese matures. The cheese won super Gold at the World Cheese Awards 2017-2018. It is made using pasteurised milk from their farm in Horsted Keynes, Sussex, and is suitable for vegetarians

Lord London

This unique bell-shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. The cheese won a bronze medal at the 2010 World Cheese Awards while still in the development stage.

Made with pasteurised cow's milk, and suitable for vegetarians

Olde Sussex

The award-winning Olde Sussex is a traditional hard British farmhouse cheese, made with raw British Frisian cows' milk. Although a hard cheese, it has an open and bouncy texture and is superbly butter-rich in colour. Olde Sussex is unpasteurised and vegetarian.

Flower Marie

Made by Kevin and Alison Blunt of the Golden Cross Cheese at Greenacres Farm. Flower Marie is a delicate little artisanal cheese made from sheep's milk. The milk is sourced from a herd of Friesland-Dorset sheep, it is unpasteurised and vegetarian.

A selection of local cheese

served with pear chutney, fig & almond cake, crackers

£10.50

Not all dishes have every ingredient listed. If you have any questions regarding the menu, allergens and/or ingredients, please feel free to ask your server for more information.