



The English Wine Centre
April 2018 Menu

to start...

Cream of Broccoli Soup, Pancetta, Sussex Charmer Cheese Biscuit (D,G) £ 4.95

Grilled Asparagus, Homemade Grapeseed Mayonnaise, Tarragon Crispy Duck Egg, Dressed Watercress (E,D,G,MU) £ 8.50 V

Smoked Fish Platter, Radish and Baby Spinach Salad, Lemon Jelly, Home baked Bread (F,G,MU)
£ 8.95

Breast of Lamb Scruppets, Salsa Verde, Onion Ketchup (G,E) £ 7.50

Brighton Blue & Leek Bread and Butter Bake, Thyme and Garlic Cream, Rocket (G,E,D)
£ 6.50 V

to follow...

Peppered Fillet Steak (6oz), Bourguignon Sauce, Bubble & Squeak, Dressed Rocket (MU)
£ 22.95

Proper Roast Duck Pie, Bean Medley, Jersey Royal New Potatoes (G,E,D) £ 16.95

Pan seared Sea Trout Fillet, Pepper, Courgette and Chorizo Ragout, Parmentier Potatoes (F)
£ 15.50

Plaice fillet rolled with Salmon Gravavlax, Parsley Mash Potato, Shellfish Fricassee (F,M,D)
£ 15.95

Vegan Gnocchi, Thyme Vinaigrette, Lemon Cashew Cream, Asparagus and Purple Sprouting Broccoli £ 13.95 Ve

**

There is no service charge added to your bill. Any tip that you decide to leave is divided between the waiting and kitchen staff.

Allergens: Gluten - G; Crustaceans- SH; Molluscs - M; Eggs-E; Fish-F; Peanuts-GN; Nuts-TN; Soybeans- SOB; Milk-D; Celery- C; Mustard-MU; Sesame-SES; Lupin- L; Sulphur dioxide- SD

The English Wine Centre
April 2018 Menu



to finish...

Vegan Almond Panna Cotta, Kiwi Compote, Hazelnut Granola (TN) £ 6.95 Ve

Hot Cross Bun and Butter Pudding, Clotted Cream, Orange Custard (D,E,G) £ 6.50

Dark Chocolate Delice, Coffee Sauce, Salted Caramel Ice Cream (D,E) £ 6.50

Ice cream selection from award winning Sussex Ice Cream Company (D,E) £1.95 per scoop

- Proper Vanilla
- Maple & Pecan (TN)
- Strawberry & Cream
- Salted Caramel
- Toffee Apple
- Coconut & Pineapple
- Double Chocolate Brownie
- Mint & Chocolate

Great Sussex Cheese Selection with Quince Jelly, Nuts and Apple Pieces (D,G,N) £9.50

- *Ashdown Forester* – oak smoked, organic, pasteurised cow's milk
- *Highweald Brighton Blue* – semi soft, medium strength, pasteurised cow's milk
- *Soft Goat Cheese* – coated in chive, pasteurised goat's milk
- *Sussex Marble* – semi soft, with garlic and herbs, pasteurised cow's milk
- *Sussex Charmer* – farmhouse style cheese, pasteurised cow's milk,
- *Seven Sisters* – semi soft, pasteurised sheep milk, with wild seaweed coating
- *Scrumpy Sussex* – hard, raw cow's milk, with cider and herbs
- *Molecomb Blue* – blue veined, soft, cow's milk

**

There is no service charge added to your bill. Any tip that you decide to leave is divided between the waiting and kitchen staff.

Allergens: Gluten - G; Crustaceans- SH; Molluscs - M; Eggs-E; Fish-F; Peanuts-GN; Nuts-TN;
Soybeans- SOB; Milk-D; Celery- C; Mustard-MU; Sesame-SES; Lupin- L; Sulphur dioxide- SD