



The English Wine Centre
February 2018 Menu

... to start ...

Old English Onion and Sussex Cider Soup with Charmer Crouton (D,G) V £4.50

Twice Baked Sussex Scrumpy Cheese Soufflé with Pickled Pear, Walnut & Rocket Salad
(D,MU) GF V £7.50

Tarragon Creamed Mushrooms on toasted Brioche, Truffle Oil & Shavings of Parmesan
(D,G,E) V £8.00

A Choice of Chicken – Smoked Breast, Bon-Bon & Tandoori Marinated Tenders Skewers, Caesar
Garnish (G,E,D) £8.00

Warm House Salt Beef Salad, Baby Potatoes, Chicory, Soft Boiled Egg & Creamy Grain Mustard
Dressing
(E,MU) GF £7.50

... to follow ...

Own Recipe Beef Burger, Freshly Baked Ciabatta, Gruyere Cheese, Fried Onions, Tomato &
Gherkin, Duck Fat Fries & Dressed Salad
(D,MU) GF £15.50

Freshly Prepared King Prawn Scampi, Cajun Potato Wedges, Mushy Peas, Lemon & Sorrel
Mayonnaise
(G,E,D,SH) £16.50

Golden Beetroot, Wild Mushroom and Sussex Camembert Tart Tatin, Fennel Puree, Piquent Chilli
and Balsamic Dressing
(G,D,E) V £15.00

Toad in the Hole – Locally Produced Sausages, English Mustard infused Mash Potato, Peas, Rich
Red Wine and Shallot Gravy
(G,E,D,MU) £14.50

Pan Seared Slip Sole Garnished With Pancetta, Prawns, Caperberries, Curly Kale, Sautee Potatoes,
Citrus Butter
(F,SH,D) GF £16.00

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



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to finish...

Caramelised Pineapple, Mango Mousse & Chocolate Short Bread
(D,G) £5.50

Kingstone Black Apple Rice Pudding with a Winter Berry Jam
(D) GF £5.50

Rhubarb, Pear and Hazelnut Crumble with Stem Ginger Custard
(E,D) GF £6.00

Ice cream (D,E) & Sorbet from “Sussex Ice Cream Company” £2 each

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

- Apple & Basil
- Mango & Lime
- Apricot

Locally produced cheese

Great Sussex Cheese Selection with Quince Jelly, Nuts, Apple Pieces & Crackers (D,G,N)
Please choose 3 for £9.00

- *Ashdown Forester* – oak smoked, organic, pasteurised cow’s milk
- *Highweald Brighton Blue* – semi soft, medium strength, pasteurised cow’s milk
- *Sister Sarah* – semi soft, medium strength, 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

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