



"One cannot think well, love well, sleep well, if one has not dined well" - VIRGINIA WOOLF

The Verandah Restaurant plays host to modern British menus inspired by ingredients that are ethically sourced from local suppliers and farms where possible. We are extremely privileged to have such amazing produce at our doorstep in Sussex and in its surrounding areas such as Kent, also known as 'The Garden of England'. We aim to showcase this produce in our **A La Carte Menu** which changes every few months to reflect the seasons and our **Daily Dinner Menu** which offers some variety to guests staying with us for more than one night.

Guests with dinner included in their room rates are welcome to enjoy 3 courses from the Daily Dinner Menu or to use their £20 per adult allowance against items from the A La Carte. Any extras will be automatically added to your bills and we will endeavour to be as flexible as possible when switching between menus.

We pride ourselves in offering small menus with fresh ingredients however we also appreciate that this may limit choice for our long-stay guests or if dietary requirements prevent you from selecting what is on offer. If this is the case, please do mention it to a member of our restaurant team who will gladly ask the chef to suggest a suitable alternative.

Please note that some menu items may contain allergens. For more information, please ask to speak to a manager and please allow at least 30 minutes for your meal.

A LA CARTE MENU

All prices include VAT at the prevailing rate • Service charge not included

STARTERS

Grilled British Asparagus

6,50

sourdough bread, soft boiled free range duck egg

SUGGESTION: *Son Excellence Sauvignon Blanc, France [BIN 403] - £20,00 BTL*

Devilled Potted Shrimp

8,50

toasted white bloomer

SUGGESTION: *Mâcon-Villages Domaine de la Grange Magnien, France [BIN 405] - £25,00 BTL*

Willow Lodge Farm Ham Hock Terrine

6,75

garlic and herb crostini, pea and mint puree

SUGGESTION: *Rare Vineyards Marsanne-Viognier, France [BIN 408] - £20,00 BTL | £5,60 GLS [175ML]*

Pan-Seared Newhaven King Scallops

8,50

chegworth farm apple, celeriac puree, toasted hazelnuts

SUGGESTION: *Callia Lunaris Pinot Grigio, Argentina [BIN 402] - £19,00 BTL | £5,10 GLS [175ML]*

A LA CARTE MENU

MAIN COURSES

Pan-Roasted Cod wrapped in Cured British Ham citrus couscous, stem broccoli, kalamata olive tapenade SUGGESTION: <i>Bolla Pinot Noir Provincia di Pavia, Italy [BIN 206] - £22,00 BTL</i>	15,00
Fruit Stuffed Fillet of Willow Lodge Farm Pork fondant potato, roast parsnips and carrots, green beans, cider reduction SUGGESTION: <i>Kleine Zalze Vineyard Selection Chenin Blanc, South Africa [BIN 406] - £22,00 BTL</i>	16,25
Pan-Fried Fillet of Sea Trout horseradish mashed potatoes, kale, beetroot cream SUGGESTION: <i>Luis Felipe Edwards Reserva Gewürztraminer, Chile [BIN 401] - £21,00 BTL</i>	14,25
Slow-Cooked Romney Marsh Lamb with Watercress and Mint Pesto roasted rosemary potatoes, baby spring vegetables, red wine reduction SUGGESTION: <i>Solania Primitivo, Italy [BIN 211] - £19,00 BTL £5,10 GLS [175ML]</i>	14,50

OPTIONAL SIDES

HAND CUT CHIPS – 3,50 | MASHED POTATOES – 3,50 | BOILED NEW POTATOES – 3,50
 MINTED PEAS – 3,00 | GARDEN SALAD – 3,50 | SEASONAL VEGETABLES – 4,00

FROM THE GRILL

We are proud to source our meats for the grill from **J. Heath & Sons Butchers** based in Eastbourne. Awarded the title of **SUSSEX BUTCHER OF THE YEAR**, they source their meats locally and ethically using the highest of welfare standards. Their beef is traditionally matured for a minimum of 21 days and sourced from pure-bred Sussex Steers reared on Bullock Down Farm at Beachy Head.

Sussex Beef Sirloin Steak SUGGESTION: <i>Solania Primitivo, Puglia, Italy [BIN 211] - 19,00 BTL 5,10 GLS [175ML]</i>	17,00 [170g/6oz]	20,00 [225g/8oz]
Sussex Beef Rib Eye Steak SUGGESTION: <i>Callia Selected Malbec, Argentina [BIN 201] - 22,00 BTL</i>		23,00 [275g/10oz]
Seasonal Vegetable Platter from Watts Farm in Orpington dressed in extra virgin cold pressed kentish rapeseed oil SUGGESTION: <i>Pablo Old Vine Garnacha, Spain [BIN 203] - 23,00 BTL</i>		12,00
Sussex Gammon Steak from Willow Lodge Farm [275g/10oz] with Free Range Poached Eggs free range pork, outdoor-reared near uckfield SUGGESTION: <i>Bolla Pinot Noir Provincia di Pavia, Italy [BIN 206] - £22,00 BTL</i>		13,00

all served with hand cut chips, flat field mushroom, grilled tomato, peas and your choice of sauce.

GRILL SAUCES

PEPPERCORN | RED ONION | JIM BEAM BBQ | BRIGHTON BLUE CHEESE

A LA CARTE MENU

DESSERTS

Dark Chocolate and Organic Espresso Torte 6,25

taywell's kentish pistachio ice cream

SUGGESTION: *Graham's Late Bottled Vintage Port, Portugal [BIN 703] - 25,00 BTL [37.5CL] | 8,50 GLS [100ML]*

Baileys Crème Brûlée 5,75

homemade shortbread biscuit

SUGGESTION: *Triana Pedro Ximénez, Hildalgo, Spain [BIN 604] - 35,00 BTL [50CL] | 8,50 GLS [100ML]*

Rhubarb and Almond Crumble Tart 6,50

taywell's honeycomb ice cream

SUGGESTION: *Concha y Toro Late Harvest Sauvignon Blanc [BIN 501] - £19,00 BTL [37.5CL] | £6,90 GLS [125ML]*

Slate of fine Sussex cheese 8,75

ASHDOWN FORESTERS ORGANIC | BRIGHTON BLUE | SAINT GILES | GOLDEN CROSS

water biscuits, grapes, celery, fruit chutney

SUGGESTION: *Cockburn's Special Reserve Port [BIN 702] - £32,00 BTL | £7,00 GLS [100ML]*

AFTER DINNER TIPPLES

SWEET DESSERT WINE		125ML BOTTLE	WHISKY & BOURBON		SIZE	PRICE
Concha y Toro Late Harvest Sauv. Blanc	6,90	19,00 37.5cl	Johnnie Walker Black, Glenmorangie 10yo	25ml	4,50	
Torres Moscatel Oro Floralis	9,00	25,00 50cl	Macallan Gold	25ml	4,50	
Muscat de Beaumes de Venise	7,60	21,00 37.5cl	Makers Mark Bourbon	25ml	4,00	
SHERRY		100ML BOTTLE	BRANDY			
Gonzalez Byass Tio Pepe, Fino	5,00	32,00 75cl	Courvoisier VS***	25ml	3,70	
La Gitana Manzanilla, Hildalgo	5,00	17,00 37.5cl	Courvoisier Exclusif VSOP	25ml	6,50	
Harveys Bristol Cream	5,00	30,00 75cl	Martell XO	25ml	11,00	
Triana Pedro Ximénez, Hildalgo	8,50	37,00 50cl	LIQUEUR			
PORT		100ML BOTTLE	Amaretto, Sambuca, Limoncello, Jagermeister	25ml	3,20	
Sandeman Ruby	5,00	27,00 75cl	Tia Maria, Kahlua, Cointreau, Midori Melon	25ml	3,20	
Cockburn's Special Reserve	7,00	34,00 75cl	Grand Marnier, Drambuie	25ml	4,00	
Graham's Late Bottled Vintage 2006	8,50	25,00 37.5cl	Baileys, Pimms, Campari	50ml	3,70	



HOT DRINKS



Fresh Filtered Tiki Coffee	ORGANIC FAIRTRADE RAINFOREST ALLIANCE CERTIFIED	2,00
Espresso, Ristretto, Lungo, Maccihiato, Americano		SGL 1,75 DBL 2,00
Cappuccino, Latte		SML 2,25 LRG 2,50
Pavilion Garden Teas & Infusions		1,75
BREAKFAST EARL GREY GREEN PEPPERMINT SUMMER BERRY ROOIBOS CHAMOMILE HONEY & VANILLA		
Tiki Coffee Liqueurs		from 5,00
IRISH - WHISKEY ROYALE - COGNAC CALYPSO - KAHLUA ITALIAN - AMARETTO LEFT BANK - COINTREAU BAILEYS LATTE - BAILEYS		