

# ARTELIUM

## FESTIVE MENU

Our menus change with the seasons and offer a taste of the best from the growers and producers of Sussex (including veg from our very own kitchen garden). We can adapt for dietaries with notice, please do let us know.

### APERITIF

Blanc de Blancs 2018	12.5	Artelium negroni	7.5	Botivo & tonic	5
Mixed nuts	4	Marinated olives	5	Pickled garden vegetables	4

### STARTERS

Torched, soused South Coast mackerel, potato gribiche	12
Crispy Jerusalem artichoke, pickled quince, English truffle (VE)	11
Trenchmore wagyu beef tartare, beef fat potato, caviar	14
Beetroots, goats cheese & caramelised onion tart (V)	12

### MAINS

Roast chicken, truffle mash potato, mushroom sauce, garden chard	26
BBQ Monkfish, white bean cassoulet with crispy pancetta, BBQ garden leek, norinade dressing	29
Spiced garden squash, fried chickpeas, mixed peppers, picked sultanas (VE)	24
Venison loin, caramelised cauliflower florets, braised red cabbage purée, brussels sprouts, mulled wine cranberries, bacon crumb	28

### SIDES

BBQ purple sprouting broccoli, garlic purée	6
Winter garden salad	6

### DESSERTS

Sticky toffee pudding, vanilla ice cream	12
Chocolate orange mousse, Cointreau oranges	10
Brighton Blue, garden Membrillo, quince fruit loaf	11
Petit fours	3

3 courses // 45 pp

Subject to change due to seasonality and availability.