

ARTELIUM

Our menus change with the seasons and offer a taste of the best from the growers and producers of Sussex, including vegetables from our very own kitchen garden.

APERITIF

Blanc de Blancs 2018	12.5	Artelium negroni	9.5	Botivo & tonic	5
Mixed nuts	4	Marinated olives	5	Pickled garden vegetables	4

SMALL PLATES

Crispy Jerusalem artichoke, pickled garden quince, English truffle (VE)	11
Trenchmore brisket arancini, garlic cream, pickled shallots	12
Juniper cured salmon, horseradish yoghurt, lemon gel, burnt cucumber, croutons	12
Celeriac & blue cheese soup, malted sourdough	10

LARGE PLATES

South coast wild bass, broccoli puree, fried polenta, purple sprouting broccoli, red pepper fricassée	28
Spiced garden squash, cauliflower florets, chickpeas, mixed peppers, pickled sultanas (VE)	24
Venison, choucroute purée fondant potato, cavolo nero, roasted shallots, red wine jus	28
Confit pork belly, BBQ fillet, braised fennel, fermented radish, crackling	26

SIDES

Buttered new potatoes	6
Carrots & carrot top pesto	6

DESSERTS

Bramley apple crumble, vanilla ice cream	12
Chocolate orange mousse, Cointreau oranges (VE)	10
Brighton Blue, garden membrillo, melba toast	11
Petit fours	5