

IDALIA

SIGNATURE MENU £75 PER PERSON

STARTERS

Nettle, spinach & wild garlic soup (v)
Korean fried Gochujang chicken thigh, Siracha mayonnaise,
spring onion & sesame
Burrata, lovage pesto, broad beans, basil & pine nut (v)

MAINS

Wild Salmon, saffron, pale ale, bacon, lettuce & peas
Sussex chicken breast, potato purée, sprouting broccoli &
red vein sorrel cress
Miso-glazed hispi cabbage, hazelnut granola, cauliflower puree,
mustard frills (v)

DESSERTS

Classic Tiramisu
Rum Baba
Eton Mess

Please inform your server of any allergies or intolerances before placing your order. A discretionary optional service charge of 13.5% will be added to your bill. We are committed to sustainability by sourcing seasonal, local ingredients, reducing waste, and supporting responsible fishing and farming practices.



IDALIA

CHEF'S MENU £95 PER PERSON

STARTERS

Classic steak tartare, hens egg, milled oat toast
Crab salad, mango, chilli, ginger, coriander & shaved coconut
Wye Valley asparagus, poached hens egg, hollandaise (v)

MAINS

Herdwick lamb rump, courgette flower, ricotta, pine nuts & lamb jus
Miso crusted black cod, bok choy, chilli & spring onion
Spring risotto, broad bean, courgette, spring peas, truffle &
heritage radishes (v)

DESSERTS

Apple Crumble
Classic Tiramisu
Pistachio Cheesecake

Cheese Board (3 cheeses), grapes, membrillo, crackers
(supplement £15pp)

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