



The Wild Mushroom Restaurant

To Start

Sample Menu

Soup

Autumn Spiced Pumpkin Soup
Parmesan Croutes, Toasted Pumpkin Seeds
6.50

Scallop

Scallop Ceviche with Avocado and Chilli
Orange Dressing
9.00

Chicken

Cornfed Chicken and Wild Mushroom Pithivier
Blue Cheese Cream and Oak Smoked Breast
7.50

Goats Cheese

Goats Cheese with Red Pepper Jelly, Mediterranean Vegetables
Parmesan Pastry
7.95

Salmon

Cider Cured Loch Duart Salmon, Caviar
Wakame Seaweed, Horseradish Cream
8.50

Duck

Duck Gibier and Hazelnut Presse
Fig Jam
8.95

Mackerel

Seared Mackerel Fillet with Pickled Cucumber, Herb Oil and Grapefruit
7.50

Pork

Pork Belly and Black Pudding Presse
Seared Rye Bay Scallop, Date and Apple Puree
8.95



Main Course

Sample Menu

Beef

Rare Beef Fillet with Slow Braised Short Cut Rib
Claret Jus, Lardons, Garlic and Herb Mash
24.50

Brill

Grilled Fillet of Brill, Seasonal Greens
Orange and Chive Shellfish Bisque Sauce
16.95

Pigeon

Breasts of Wood Pigeon, Bubble and Squeak
Balsamic Roasted Mushrooms
16.25

Mushroom

Thyme Potato Gnocchi, Sussex Blue Cheese
Pan Roasted Wild Mushrooms and Butternut Squash
14.95

Duck

Pan Fried Breast of Barbury Duck, Celeriac Puree
Bramble Jus and Winter Girolles
18.25

Partridge

Pan Roasted Partridge with Butternut Squash
Crisp Pancetta, Honey and Thyme Liquor
16.95

Monkfish

Roast Monkfish wrapped in Prosciutto Ham
Pink Fir Apple Potatoes, Tomato and Sage Jus
18.50



A la Carte Desserts

Sample Menu

8.95

Trio of Ice creams with Almond and Orange Tuille

Dark Chocolate Delice with Almond Brittle
Honeycomb Ice Cream

Iced Salt Caramel Parfait with Glazed Bananas
Chocolate Ice Cream

Victoria Plum and Frangipane Tartlet, Red Wine Caramel
Sweetened Vanilla Cream Cheese

Lemon Mille-feuille with Raspberries, Lemon Curd

Bramley Apple Mousse
Liquorice and Blackberry Sorbet

Selection of British Cheese 9.95
Cheese and Port 12.95

Filter Coffee, Espresso, Cappuccino,
Hippie Teas and Sweet Meats 3.75 (refills 1.75)

Dessert Wines by the Glass

Elysium Black Muscat – California, 2015
Aromas of roses & a full, sweet berry
flavoured palate. 15% 8.95

Estate Moscatel Torres Oro - Spain NV
Seductive sweet wine with floral scents
of roses & flavours of honey. 15% 7.95

Chateau Les Mignets - Sauternes 2013
Perfect pudding wine with a rich texture
& notes of honey & apricots. 14% 9.50



Taster Menu

Sample Menu

Bramley Apple and Celeriac Soup

Crisp Pancetta

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Scallop Ceviche

Orange, Chilli and Avocado

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Seared Mackerel

Tzatziki, Pickled Cucumber

Grapefruit

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Rare Fillet of Beef

Garlic and Herb Mash

Lardons

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Selection of British Cheese

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Victoria Plum and Frangipane Tart

Sweetened Vanilla Cream Cheese

38.00 pp

Available for whole Table Only



The Wild Mushroom Restaurant

Luncheon Menu

Sample Menu

2 courses 19.95 3 courses 23.95

Canapés

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Ham Hock and Pork Ballotine

Piccalilli and Hazelnut Toast

Cider Cured Wild Sea Trout, Horseradish Cream
Wakame Seaweed, Caviar

Autumn Spiced Pumpkin Soup, Sour Cream
Toasted Pumpkin Seeds and Parmesan Croutes

Ceviche of Scallops, Orange, Avocado and Chilli

Goats Cheese with Red Pepper Jelly, Mediterranean Vegetables Parmesan Pastry

Corn Fed Chicken and Wild Mushroom Pithivier
Oak Smoked Breast and Creamed Blued Cheese

Duck Gibier Terrine, Fig Jam

Main Courses

Pan Fried Bass Fillet, Seasonal Greens
Orange and Chive Shellfish Bisque Sauce

Roasted Partridge with Butternut Squash
Honey and Thyme Liquor, Crisp Pancetta

Grilled Cod Loin, Aubergine Confit
Tomato and Sage Jus, Parmesan Tuille

Slow Braised Short Cut Beef Rib
Claret Jus, Garlic and Herb Mash, Lardons

Herb Gnocchi with Wild Mushrooms
Sussex Blue Cheese and Sage Butter Sauce

Breasts of Wood Pigeon, Bubble and Squeak,
Balsamic Roasted Field Mushrooms

Pork Belly and Black Pudding Presse, Apple and Date Puree
Seared Rye Bay Scallop, Creamed Potato



December 2020
Pre- Christmas Luncheon Menu

Twenty-Six Pounds

Canapés

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Appetiser

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Mushroom and Chestnut Cappuccino

Game Bird Pressée with Cumberland Sauce

Chicken Liver Parfait with
Quince and Pear Chutney Pickled Wild Mushrooms Hazelnut Toast

Sea Bass Ceviche with Lime and Orange Dressing
Avocado Puree, Chilli and Coriander

Twice Cooked Goats Cheese Souffle with Hazelnuts, Apple and Celery

Pan Fried Rye Bay Scallops with Parsnip Puree,
Granny Smith, Crisp Pancetta, Apple Dressing

Cured Loch Duart Salmon with Beetroot Textures,
Frozen Horseradish Cream

Main Courses

Roast Pheasant Breast Wrapped in Pancetta
Chestnut Stuffing and Cider Chanterelle Cream

Venison and Beetroot Faggots with Braised Red Cabbage
Caramelised Shallots Port Jus

Roast Fillet of Hake with Chorizo Potatoes
Tomato and Thyme Jus

Confit of Alsbury Duck with Damson Sauce
Dauphinoise Potato

Slow Cooked Ox Cheek with Garlic and Herb Mash, Onion Fritters

Wild Mushroom, Butternut Squash and Cavallo Nero Risotto
with Sussex Blue and Watercress

Twice Cooked Pork Belly with Ham Hock Croquettes
Black Pudding, Bramley Apple Compote, Cider Jus

Desserts

Cardamom Panna Cotta
with Blood Orange Compote Prosecco Sorbet

Trio of Ice creams with Almond and Orange Tuile

Poached Pear in Mulled Wine Liquor
with Iced White Chocolate Parfait and Almond Brittle

Christmas Pudding with Cognac Ice cream and Custard

Sweet Chestnut Praline Mousse
Orange Caramel, Clementine Sorbet

Pineapple Tart Tatin with Gingerbread Ice cream Toffee Sauce

Dark Chocolate Delice with Passion Fruit Sorbet
Salted Caramel

Selection of British Cheese with Quince Jelly

Filter Coffee or Tea
With Mince Pies



The Wild Mushroom

December 2020

Festive Dinner Menu

Thirty-six pounds

Canapés

Appetiser

Wild Mushroom and Chestnut Cappuccino

Tiger Prawn, Courgette and Aubergine Tempura
with Thai Chilli and Cucumber Dip

Smoked Breast and Rilette of Gressingham Duck
Honey Dressing with Fig Jam

Game Board, Pheasant Rilette, Wild Boar Scotch Egg,
Pressed Game Bird Terrine with Cumberland Sauce

Chicken Liver Parfait, Pickled Wild Mushrooms,
Pear and Quince Chutney Hazelnut Toast

Tartar of Venison with Pickled Wild Mushrooms
Wasabi Mayonnaise, Toasted Sour Dough

Twice Cooked Goats Cheese Souffle with Hazelnuts, Apple and Celery

Cured Loch Duart Salmon with Beetroot Textures,
Frozen Horseradish Cream

Main Courses

Aged Fillet of Beef and Ox Cheek with
Lardons/ Claret Sauce, Heritage Carrots, Herb Garlic Mash

Roast Pheasant Breast Wrapped in Pancetta
Chestnut Stuffing, Cider and Chanterelle Sauce, Roast Winter Root Vegetables

Twice Cooked Pork Belly with Ham Hock Croquettes
Bramley Apple Compote, Pan Fried Scallops, Cider Jus

Roast Fillet of Sea Bass with Shrimp Raviolis
Shellfish Bisque Sauce

Roast Breast and Confit of Aylesbury Duckling with Dauphinoise
Potato and Damson Sauce

Roast Fillet of Hake with Chorizo Potatoes
Tomato and Thyme Jus

Wild Mushroom, Butternut Squash and Cavallo Nero Risotto
With Sussex Blue and Watercress

Desserts

White and Dark Chocolate Mousse with Kirsch Sponge
Spiced Pear and Meringue

Cardamom Panna Cotta
with Blood Orange Compote, Prosecco Sorbet

Trio of Ice creams with Almond and Orange Tuile

Poached Pear in Mulled Wine Liquor
with Iced White Chocolate Parfait and Almond Brittle

Sweet Chestnut Praline Mousse, Orange Caramel
Clementine Sorbet, Poppyseed Meringues

Pineapple Tart Tatin with Gingerbread Ice cream Toffee Sauce

Christmas Pudding with Cognac Sauce and Ice cream

Dark Chocolate Delice with Passion Fruit Sorbet
Salted Caramel

Selection of British Cheese with Quince Jelly

Filter Coffee, Espresso, Cappuccino,
Hippie Teas and Sweet Meats



The Wild Mushroom Restaurant

Sample Sunday Luncheon Menu

3 courses

28.00pp

Canapés

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Cider Cured Loch Duart Salmon, Caviar
Wakame Seaweed, Horseradish Cream

Duck Gibier and Hazelnut Terrine, Fig Jam

Bramley Apple And Celeriac Soup, Crisp Pancetta

Goats Cheese with Red Pepper Jelly
Mediterranean Vegetables Parmesan Pastry

Seared Mackerel Fillet with Pickled Cucumber, Herb Oil and Grapefruit

Chicken and Wild Mushroom Pithivier
Oak Smoked Breast, Blue Cheese Cream

Pork Belly and Ham Hock Presse, Piccalilli

Ceviche of Scallop with Orange, Avocado and Chilli

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Roast Sirloin of Beef with Yorkshire Puddings
Shallot Red Wine Jus, Thyme Roasted Potatoes

Twice Cooked Belly of Pork, Seared Rye Bay Scallop
Ham Hock Croquettes

Fillet of Sea Bass, Lemon and Chive Veloute
Seasonal Greens

Wild Mushroom and Butternut Squash Risotto
Sussex Blue Cheese

Breast of Gressingham Duck, Celeriac Puree
Bramble Sauce, Girolle Mushrooms

Grilled Skate Wing, Creamed Potato
Caper and Parsley Butter

Pan Fried Wood Pigeon, Bubble and Squeak
Crisp pancetta, Roast Beetroot

Desserts

Trio of Ice creams with Almond and Orange Tuille

Dark Chocolate Delice with Almond Brittle
Honeycomb Ice Cream

Iced Salt Caramel Parfait with Glazed Bananas
Chocolate Ice Cream

Victoria Plum and Frangipane Tartlet, Red Wine Caramel
Sweetened Vanilla Cream Cheese

Lemon Mille-feuille with Raspberries, Lemon Curd

Bramley Apple Mousse, Apple Textures
Blackberry Sorbet

Selection of British Cheese 3.00 supplement

Filter Coffee, Espresso, Cappuccino,
Hippie Teas and Sweet Meats 3.75 (refills 1.75)

Dessert Wines by the Glass

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Aromas of roses & a full, sweet berry
flavoured palate. 15% 8.95

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Seductive sweet wine with floral scents
of roses & flavours of honey. 15% 7.95

Chateau Les Mignets - Sauternes 2013

Perfect pudding wine with a rich texture
& notes of honey & apricots. 14% 9.50