

sumas | restaurant

SAMPLE MENU

Starters

Royal Bay Oysters: 1.9 each
Poached, Salted Cucumber, Chive
Natural-Shallot Vinegar-Lemon
Spiced-Pickle Jalapeno-Soy-Mirin-Yuzu

Curried Crab, Green Mango, Smoked Almond, Tiger Milk 12.5

Chicken Liver Parfait, Grape, Sauternes, Brioche 9.5

Treacle Cured Salmon, Fennel, Sour Dough, Dill, Buttermilk 9

Baby Pumpkin Risotto, Spiced Seeds, 24 Month Parmesan 10

Ham Hock & Foie Gras, Fig, Pickled Celery,
Quails Egg, Watercress 12.5

Marinated Mackerel, Beetroot, Hazelnut, Horseradish 9

Roast Cauliflower Veloute, Fritter, Yeast, Coffee, Lime 8

Crispy Duck Egg, Duck Ham, Hay Baked Celeriac, Truffle,
Charcoal Mayonnaise 9.5

Mains

Local Brill, Crab Tortelloni, Baked Fennel, Basil, Bisque 23

30 Day Sussex X Wagyu Striploin 30

30 Day Aged Rib Eye Steak 25

Triple Cooked Chips, Confit Tomato, Portabello Mushroom,
Watercress, Beef Sauce

Atlantic Line Caught Halibut, Chicken Wing, Cockle, Leek,
Salsify, Red Wine 24

Dingley Dell Pork Belly, Line Caught Squid,
BBQ Shoulder Croquette, Cider 22

Lemon Sole on the Bone, New Season Mids, Sprouting Broccoli,
Morcambe Bay Shrimp, Caper Parsley Butter 23

Cartmel Valley Venison, Suet Pudding, Braised Carrot,
Cervennes Onion, Bitter Chocolate, Port 27

Tandoori Spiced Monkfish Tail, Cauliflower Rosti, Apple & Cumin 25

Soft Herb Gnocchi, Brassicas, Smoked Seedlings, Mushroom Veloute 17