

# WEST BEACH

BAR & KITCHEN

## SET MENU

### Starter

Homemade soup of the day + fresh "Flour Pot" bread  
(GF on request)

Basil and sun dried tomato Arancini with sauce vierge (VG)

Ham hock terrine, tomato chutney and cheese and mustard scone

### Mains

Slow roasted pork belly. Celeriac puree, fondant potato (GF)

Roasted butternut squash stuffed with green lentil tabbouleh, balsamic glaze (VG) GF

Panko crumbed catch of the day, mushy peas, seasoned chips, home-made tartar sauce + lemon salt

### Dessert

Sussex ice-cream (GF)

Homemade brioche summer pudding with clotted cream

Homemade Sticky toffee pudding, toffee sauce, vanilla ice cream

*Please speak to a team member for any allergy advice. (V)= vegetarian dish (GF) = No gluten added (DF) = dairy free*