

NEW YEAR'S EVE

£81 FOR TWO

(£40.50 per person)

Winter Aperol spritz £7.95 | Boë spiced orange gin & tonic £6.50

Chapel Down sparkling bacchus £8.25 / £29.50

Nibbles

Warm breads, mixed olives, spicy sweet potato hummus & parsnip crisps (G)

Starters

Curried lentil & coconut soup, onion bhaji & coriander naan (G, VE)

Carpaccio of pickled golden beetroot, goat's cheese parfait, thyme croutons, tarragon oil (V)

Trio of seafood...Shellfish bisque, beetroot cured salmon, smoked haddock quiche (G)

Pigeon & pistachio terrine, apple & fig chutney, Mini tin loaf & marmite butter (G, N)

Mains

Wild mushroom & Stilton tart tatin, sweet potato wedges, spinach & truffle oil (G, V, VO)

Grilled sea bass fillet, Saffron crushed potatoes, roasted fennel, tartare velouté, dill oil

Roasted cod fillet, samphire, cockle popcorn, tomato & chorizo cassoulet

Confit Pork belly & crackling, gratin potato, smoked bacon Savoy cabbage, Curious Cider sauce

10oz Ribeye steak, triple cooked chips with a rocket, Parmesan & balsamic salad

(£10 supplement)

Desserts

Chocolate orange mousse, Cointreau orange compote, almond brittle (N, VE)

Praline cheesecake, Ferraro Rocher, Baileys anglaise (G, N)

Apple tart tatin, vanilla pod ice cream, salted caramel sauce (G)

Selection of cheese (£3 supplement)

Canterbury Ashmore Cheddar, Brighton blue, Sussex Brie, Chilli Marble

served with seasonal chutney, grapes & crackers (G, V)

81 Beach Street

If you have any allergies or intolerances, please let us know.

G - contains gluten, V - vegetarian, VE - vegan, VO - vegan option, N - contains nuts