



GOLDINGS RESTAURANT

A Taste of Sussex Menu

To Start

Roast Pumpkin, Thyme and Toasted Pine-nut Risotto
With Sussex Gold Rapeseed Oil (V)

Pressed terrine of Ham Hock and Chicken
Served with Homemade Piccalilli

White Bean Veloute Finished with Dry Sherry (V)

South Downs Pheasant Sausage
On Buttered Spinach and Field Mushroom
Port Jus

Potted South Coast Smoked Mackerel
Topped with Homemade Tomato Jelly, Olive Crostini

Main Course

Slow Roast Shoots Farm Belly Pork
On Puy lentils, Apple Compot and Sage Fondant

Brown Trout and Tarragon Fish Cakes
On Pepered Creamed leeks and Glazed carrots

Open Lasagne of Beetroot Pasta, Wilted Spinach
Parsnip Puree and Poached Hens Egg, with Parmesan and
Oregano Beignet (V)

Roast Sussex Chicken filled with Herb Mousse
Smoked Garlic mash and Green Beans

Pan-Fried lambs Liver on Bubble and Squeak
Confit of Savoy Cabbage Ball, Cassis Jus

Sides

Creamed Mashed Potatoes £2.50

Mixed Fresh Green Vegetables £2.50

Dressed Seasonal Salad £2.50

Hand Cut Chunky Chips £2.50

Children's Menu

Prime Pork Sausages and Creamed Potatoes
Served with Gravy and Garden Peas

Cherry Tomato and Cheddar Cheese Frittata
Served with Hand Cut Fries
£7.50

To Finish

Trio of Exclusive Chocolate Desserts

Hazelnut Nougat Glace, Hazelnut Biscotti
Spiced Berry Jus

Warm Lemon and Almond Sponge
Served with Lemon Curd Ice-cream

Granny Smith Apple and Marmalade Tarte Fine
With Cinnamon Sorbet

A Selection of Sussex Farmhouse Cheese served with Grapes
and Water Biscuit
(£5.50-Supplement)

(V) Can be served as a Vegetarian

Mannings Heath uses where possible locally source Sussex
produce and Herbs from our Garden. Network Seafoods in
Newhaven, supply our Smoked Mackerel, Trout and whereas
our local butcher is SK Hutchins in Partridge Green



2 COURSE £13.95

3 COURSE £16.95

INCLUDES SUNDAY LUNCH