

THE
JOLLY TANNERS
SET MENU FOR TWO - 180

Cette Nuit Sauvignon Blanc | VdP d'Oc, France or Cette Nuit Merlot | VdP d'Oc, France
Rathfinny Estate Classic Cuvée 2019 | East Sussex, England 57 supplement
Bollinger Special Cuvée Brut NV | Champagne, France 94 supplement

FOR THE COUPLE

Bread & Butter
Native Oysters
Whipped Goats Cheese & Piccalilli Cookies

TO BEGIN

Twice Baked Cheese Soufflé v
Grape, apple, walnut, cheese sauce

Confit Chicken Kiev
Pomme purée, parsley oil, Madeira jus

Cod

Curry sauce, mussels

TO FOLLOW

Chateaubriand (to share)
Chunky chips, beer battered onion ring, tender stem broccoli, beef fat dressing, Béarnaise sauce
PRE ORDER ONLY

Monkfish Wrapped in Parma Ham

BBQ octopus, peas, sweet shallots, wilted baby gem, fish velouté

Butternut Squash & Wild Mushroom Agnolotti v

Smoked celeriac, pumpkin, wild mushroom ragout, parmesan

TO FINISH

Dark Chocolate Tart
Baileys ice cream

White Chocolate & Passion Fruit Cheesecake

Mango sorbet

Sussex Cheese Plate

Pickled celery, grapes, honey jelly, crackers, walnut & raisin bread

Espresso Martini 12

JT Signature Cocktail 12



A selection of Petit Fours to conclude