



Arthur's

EST 2018

PRIVATE DINING MENU

STARTERS

Chestnut mushroom soup, hazelnut & tarragon crème fraîche, cheddar
cheese straw

Smoked ham hock & parsley terrine, fried quail egg, piccalilli & sourdough

Crayfish cocktail vol-au-vent, pickled fennel

MAINS

Whole baked plaice, lemon & brown shrimp butter

Salt baked beetroot tart, Brighton Blue, pine nut & cumin dukkah

Turkey schnitzel, Brussel top & cranberry slaw, brown butter & sage

8oz Ribeye steak, red wine sauce & dressed watercress

(£7 Supplimentary charge)

DESSERTS

70% dark chocolate torte, poached orange

Brown butter, rum & date cake with butterscotch

sauce & vanilla ice cream

Crème caramel

SEASONAL SIDES

Sweet & spicy sprouts 9.5

Honey & mustard roasted parsnips 9.5

Fried potatoes, crème fraîche & pecorino 9.5

Skin on fries 9.5

3 courses £40 per head 2 courses £38