

GARDENS KITCHEN EVENING MENU

Summer 2026

2 Courses: £23.00

3 Courses: £28.00

Freshly baked West Dean bread served upon arrival

Starters

Heirloom tomato salad - garden herb oil, toasted pumpkin seeds, croutons

Chalk Stream trout rillette - lemon & dill yoghurt

Venison carpaccio - rocket & parmesan salad

Charred courgettes - Sussex cheese, garden herbs, lemon dressing

Mains - All served with seasonal garden vegetables

Lentil moussaka stuffed marrow - potato terrine, spiced tomato sauce

Selsey Crab linguini - pickled chilli & samphire

Cornfed chicken supreme - potato terrine

West Dean Lamb - mint-infused Charlotte potatoes, lamb jus

Dessert

Local cheeses - homemade chutney, crackers

West Dean Eton mess - garden berries/currants, Chantilly, meringue

Chocolate torte - garden berry compote, clotted cream

Basque cheesecake - with rhubarb compote

Complimentary Sweet Treat

Cinnamon sugar-coated shortbread bite

Allergen Information: some of our dishes contain allergens. Full allergen details are available on request. Please inform us of any allergens or intolerances before placing your order, many thanks.