



## AG'S MENU

Drifting through the passageways of Alexander House as the sun rises over the beautiful Sussex Countryside, the aroma of freshly baked morning loafs.

Our bread baking brigade; as passionate as they are creative spend their time developing exciting flavours and classic favourites for all our on-site dining experiences.

Lovingly created for our award winning Restaurants and Champagne Bar, our classically developed Artisan Sour Dough and deliciously tasty English Ale and Oat breads.

Our starter dough process starts as our residents retire. Flour and water is lovingly fed into our doughs and allowed to rest until morning, where we embark on our bread journey for the day.

### - STARTERS -

Roasted Red King Edwards Potatoes,  
Caviar, Onion & Smoked Eel Cream

Graves Blanc, Chateau des Gravières,  
*France* £13.50 per 175ml

Scallops, Miso, Kimchi, Sesame Dressing,  
Radishes & Seaweed Cracker

Picpoul de Pinet, Roquemolière,  
*France* £12.00 per 175ml

Salt Baked Celeriac, Parmesan Velouté,  
Spring Black Truffle Emulsion

Gavi Di Gavi, Cristina Ascheri,  
*Italy* £14.50 per 175ml

Rabbit Leg & Foie Gras Ballotine, Pistacho,  
Raisin Puree, Curried Granola, Grapes

Pinot Noir, Viña Leyda,  
*Chile*, £13.00 Per 175ml

Pearl Barley Risotto, 12 Hour Braised Shittake ,  
Lovage Emulsion

Sauvignon Blanc, Yealands, Marlborough,  
New Zealand £13.50 per 175ml

Some of our menu items contain allergens and there is a risk that traces of these may be in any other food served here, we understand the dangers to those with severe allergies so have recorded which of the menu items contain any of the 14 named EU allergens as an ingredient. Please ask to speak to the duty manager who can provide you with this information and may be able to help you make an alternative choice.

A discretionary service charge of 12.5% will be added to your bill



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### - MAINS -

Aged Beef Rump, Turnip, Purple Sprouting, Snail & Red Wine Jus  
Merlot Reserva, Vina Leyda,  
*Chile* £12.00 per 175ml

Roasted Pigeon Breast, Semi Dried Beetroot,  
Black Garlic Reduction & Pearl Barley

Les Amandiers, Chateau de Vieux Parc,  
*France* £12.50 per 175ml

Pan Roasted Brill, Warm Sea Herbs, Cauliflower,  
Champagne and Caviar Beurre Blanc

Picpoul de Pinet, Roquemolière,  
*France* £12.00 per 175ml

Spring Lamb Loin, Braised Belly & Sweetbread,  
Goats Curd, Wild Garlic, Peas & Morels

Merlot Reserva, Viña Leyda,  
*Chile* £12.00 per 175ml

Poached Pollock, Black Trompettes,  
White Asparagus, Lemon

Ciro Bianco Greco Librandi,  
*Italy* £12.00 per 175m

Parmesan Gnocchi, Wild Garlic & Cultured Cream

Les Amandiers, Chateau de Vieux Parc,  
*France* £12.50 per 175ml



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### - DESSERTS -

Salt Meringue Baked Pineapple, Chilli, Passion  
Fruit, Coconut & Lime Sorbet

Sauternes, Clos Daddy,  
*France*, £15.50 per 75ml

Poached Yorkshire Rhubarb, Tonka Bean,  
Pistachio, Yoghurt Sorbet

Château Laulerie, Cotes De Montreval,  
*France*, £9.50 per 75ml

Banana & Chocolate Chip Souffle,  
Salted Caramel Ice Cream & Chocolate Soil  
(Please allow 20 minutes)

Moscato D'Asti Moncucco,  
*Italy*, £7.50 per 75ml

Caramel Textures

Tokaji Aszu 6 Puttonyos. Patricius,  
*Hungary*, £19.00 per 75ml

### SELECTION OF FRENCH AND BRITISH CHEESES

Our cheese board is uniquely selected and covers a wide range of areas such as France,  
England and Wales.

These cheeses have been chosen for their unique flavours and are served with truffle honey,  
fig tart and a quince jelly.

£5 Per Person Supplement

Taylors 10 YO Tawny Port, *Portugal*, £12.60 per 75ml

**2 COURSE MENU £45.00**

**3 COURSE MENU £60.00**

**4 COURSE MENU £75.00 (CHEESE COURSE)**



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