

The Orangery

Available Monday - Sunday - 6pm - 9pm

Powdermill Lane, Battle, East Sussex TN33 0SP
t: 01424 775511 | e: reservations@powdermillshotel.com | www.powdermillshotel.com

2 Courses £50

3 Courses £60

Starters

DUCK

Duck Liver Parfait, Plum Jam, Duck Fat Brioche Doughnut,
Summer Cherry, Pickled Mustard

PORK

Braised Sussex Pig cheek, Granny Smith,
Tamarind Ketchup, Fennel and Smoked Garlic Veloute

CRAB

Hand Picked Dorset Crab, Sourdough Crumpet,
Ponzu Marinated Caviar, Nori Pickled Kohlrabi

SCALLOPS

Ceviche of Rye Bay Scallops, Finger Lime, Lobster 'Toast',
Blood Orange

TOMATO

Confit Nutbourne Nursery Tomato, Parmesan Custard, Tomato Jam,
Tomato Consomme, Sourdough (*VG on Adaptation*)

ASPARAGUS

BBQ Wyckam Asparagus,
Powdermill Wood Wild Garlic Mayonnaise, Crispy Potato Egg (*V*)

Mains

WILD SEA BASS

Local Line Caught Sea Bass, Curried Lobster Bisque,
Pak Choi, Barbecued Octopus

SOLE

Poached South Coast Lemon Sole, Prawn Mousseline,
Brown Butter Confit Pink Fur Potato, Sea Vegetables,
Compressed Cucumber Beurre Blanc

LAMB

Herb Dusted Pevensey Lamb Loin, Char Grilled Breast 'Terrine',
Burnt Baby Gem, English Peas, Samphire, Buttermilk and
Wild Garlic Emulsion

CHICKEN

Glazed Banham Chicken Breast, Beef and Onion Butter Sauce,
Stuffed Thigh, Flamed Corn, Confit Wing

BEEF

XO Braised Beef Short Rib, Charred Roscoff Onion, Asparagus,
Tallow Poached Sirloin, Shallot and Pedro Ximenez Puree

SUMMER SQUASH

Squash Arancini, Sage Pesto, Butternut Fondant, Wilted Greens,
Carrot and Gingerbread Dressing (VG)

ONION

Red Onion Tarte Tatin, Ajo Blanco Sauce, Confit Pear, Goats Curd,
Malt Heritage Carrot (V)

Sides

Seasonal Green Vegetables From Organic Farmers 'Shrub' **£5**

Buttered New Potatoes (Foskett Farm) **£5**

Triple Cooked Chips **£5**

Julienne Fries **£5**

House Mixed Salad (Allwood Farm) **£4**

Desserts

VACHERIN

Hibiscus Compressed Myatts Farm Berries, Pink Peppercorn Meringue,
Whipped Custard, Blackberry and Elderflower Sorbet

CHEESECAKE

Plant Based Cheesecake Mousse, Pate de Fruit, Strawberry Gelee,
Oat Biscuit, Wild Strawberry Sorbet (*VG, GF*)

HONEY

South Downs Honey Parfait, Brown Butter Sponge,
Malt Ice Cream, Honey Tuille

AERO

White Chocolate Espuma, Ivoire Cookie, Mango, White 'Aero',
Passionfruit Sorbet

CHOCOLATE

Manjari Chocolate and Miso Cremeux, Banana Sorbet,
Cacao Nib Crisp, Macadamia

CHEESE

Caramelised Cotswold Brie, Crispy Brioche,
Green Apple Sorbet, Marigold