

BRIGHTON RACECOURSE

EST 1783

• AND THEY'RE OFF •

Souper Trouper

Tomato and Basil Soup, roasted plum tomato, drizzled with balsamic, finished with fresh basil

Take a chance on me

Gravadlax of salmon finished with Dijon mustard and freshly chopped dill, served with celeriac remoulade and a lemon gel, finished with fine herb salad

Voyage

A coarse farmhouse pate served with dill pickles and sour dough shard, Dijon mustard and a baby leaf salad

Mamma Mia

Italian classic Caprese salad of heirloom tomatoes, Burrata mozzarella finished with fresh basil pesto sauce



• THE MAIN EVENT •

Chiquitita

Pan seared chicken breast spiced lightly with fajita seasoning, sweet potato dauphinoise

Voules Vous (do you want)??

A duo of pork, Pork belly bites and Swedish meatballs, Creamy mashed potatoes, fine green beans, dill baked carrots, pan jus

The winner takes it all

Filet of baked cod with lightly soured cabbage, creamy mashed potatoes, tenderstem broccoli heritage carrots

Does your mama know

Mushroom filled pasta parcels, roasted Cauliflower and broccoli florets, red onion parmesan tuille, wild mushroom sauce, tomato oil



• SWEET VICTORY •

Waterloo

Belgian waffles soaked in maple syrup, topped with fresh seasonal berries, and whipped vanilla cream

Angel eyes

An angelic delight of white chocolate cheesecake and crunchy meringue, sweet biscuit tuille, berry coulis

Knowing me knowing you

You would like a Cheeseboard, mature Cheddar, Brighton Blue and Creamy brie served with seasonal chutney, savoury biscuits celery and grapes

Gimme gimme gimme

Ikea's famous Daim cake, served with whipped Chantilly cream and a chocolate spear



All our food is prepared in a kitchen where nuts, gluten and other allergens may be present. Our menu descriptions do not include all ingredients. If you have a dietary requirement, please bring it to our attention prior to ordering. Some fish dishes may contain small bones.