

• *STARTER* •

Cream of carrot & Ginger soup, Golden sippets  
Cured paneed egg yolk. Asparagus, Orange Hollandaise  
(Egg, Milk, Sulphate, Gluten)

Salmon & Smoked Salmon Tartare, Chive Cream & Pickled  
Cucumber  
(Fish, Gluten, Mustard, MetbiSulphite, Milk)

• *MAIN* •

Fish Pie, Season New Potatoes, Parsley Butter  
(Fish, Crustaceans, Gluten, Egg, Sulphite, Milk)

Griddled Chicken Supreme, Vine Tomatoes, Little Gem,  
Garlic Salsa Verde  
(Sulphites, Mustard, Milk, Fish, Gluten, Nuts)

Braised Jacobs Ladder, Horse Radish Dauphinoise, Shallot &  
Garlic Conift  
(Sulphite, Milk, Soya)

Hispi Cabbage, Pea puree, Gnocchi, Savoury Granola  
(Milk, Gluten, Egg, Nuts, Gluten, Sulphite, Soya)

• *DESSERT* •

Iced Nougat Parfait, Caramel Sauce  
(Milk, Nuts, Egg, Soya)

Strawberry Sable, Fruit Coulis  
(Gluten, Egg, Milk, Nuts)

Lemon Tart with Creme Anglais  
(Gluten, Egg, Mlk)

Stilton, Toasted Walnuts, Hot honey, Seeded Crackers  
(Nuts & Milk)

£20 for 2 course

£23 for 3 course

Prices include VAT

64

SIXTY FOUR  
RESTAURANT & BAR

[Restaurant64@chichester.ac.uk](mailto:Restaurant64@chichester.ac.uk)

64 Spring Menu  
15<sup>th</sup> April - 30<sup>th</sup> June