

Gourmet Menu #3

Thursday, 21st May 2026

- **BREAD COURSE**

Smoked Butter - Burnt Leek Powder - Parmesan & Rosemary Sourdough

or

Smoked Butter - Burnt Leek Powder - Herbed Sourdough (V)

- **AMUSE BOUCHE**

Rice Paper Pillow - Blue Cheese Mousse - Fig Gel

or

Rice Paper Pillow - Sauté Mushroom - Mushroom Ketchup (V)

- **FISH**

Lime Cured Sea Trout - Green Apple Puree - Crème fraîche foam - Pickled Cucumber - Dressed Swiss Chard - Nasturtium - Dill Tuile

or

Lime Cured Kohlrabi - Pickled Cucumber - Green Apple Puree - Kohlrabi Gel - Apple Cider Vinegar Granita - Swiss Chard - Nasturtium (V)

- **MAIN**

Roasted Guinea Fowl - Puffed Buckwheat - Morel Mushroom - Asparagus - Fermented pearl onion jus

or

Charred Hispi - Aubergine Mousse - Asparagus - Hay Mayonnaise - Puffed Buckwheat - Pickled Shallot - Wild Garlic Sauce (V)

- **DESSERT**

Rhubarb and Ginger Parfait - Rhubarb gel - Digestive crumb - Miso Ice Cream - White chocolate Tuile

or

Rhubarb and Ginger Parfait - Rhubarb gel - Toasted Oat Crumb - Miso Vegan Ice Cream (V)

- **SELECTION OF PETIT FOURS**

Menu by

Ben Northeast - Ryan Jackson Owen
Oliver Burroughs - Sebastian Balcerzak

64

£35 for 6 course - Prices include VAT & Complimentary Drink

SIXTY FOUR
RESTAURANT & BAR

Restaurant64@chichester.ac.uk