

STARTERS

Pan-Fried Scallops

Pea purée, crispy pancetta and apple gel (S, Mo, M, Su)

French Onion Soup

Toasted Gruyère croute (G, M, Su, S)

Beef Carpaccio

Pickled radish, olive oil, lemon and sea salt (MbS)

MAIN

Salmon en Croûte

Salmon mousse, fennel, chive and lemon filling, beurre rouge sauce, wilted spinach and minted new potatoes (F, G, E, M Su, MbS)

Braised Osso Buco

Roasted garlic polenta, maple-glazed carrots and red wine reduction (G, S, C, Su, MbS)

Chicken Ballotine

Wild mushroom farce, fondant potato, seasonal greens and tarragon velouté (G, M)

Miso Hasselback Aubergine (V)

Tomato salsa, roasted peppers, black olives and straw potatoes (S, W, Se)

DESSERT

Blackcurrant Bavaois

Dark chocolate sauce (E, M, S)

Bramley Apple Crumble

Crème anglaise (G, E, M)

Cheese Board

Sourdough crackers, celery and grapes (G, M, Ce)

Allergen abbreviations for guests

G = Gluten | Cr = Crustaceans | E = Eggs | F = Fish | P = Peanuts | S = Soybeans | M = Milk | N = Nuts | Ce = Celery | Mu = Mustard | Se = Sesame | Su = Sulphites | L = Lupin | Mo = Molluscs | MbS = MetabiSulphite | W = Wheat

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SIXTY FOUR
RESTAURANT & BAR

£25 per person include VAT

Restaurant64@chichester.ac.uk

Autumn Menu

Restaurant 64