



DEANS PLACE
COUNTRY HOTEL & RESTAURANT

Dinner Menu

Originally a vast farming estate occupied by minor gentry, Deans Place lays claim to a fascinating 600 year-old history and only became a private hotel at the beginning of the 20th century.

No one knows for certain where the name Deans Place came from. Perhaps from the old English word 'dene' meaning wooded vale, or 'den', low ground. Or it was possibly named after one of its earliest owners, Robert de Dene.

A beautifully illustrated book, by June Goodfield and Peter Robinson, charting the full history of Deans Place is available for purchase at reception.

Garden Pea & Hay Roasted Ham Mousse
Soft poached quail's egg

Goats Cheese Curd (v)
Olive oil crostini, honey roasted pepper salad

Grilled Fillet of Mackerel
Apple and horseradish panacotta, watercress and potato salad

Chilled Cucumber & Fresh Mint Soup (v)

Pan-Fried South Coast Scallops
Apple jelly, pickled celery relish, toasted walnuts

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Oven Baked Pork Fillet Bound in Cured Ham
Apricot puree, smoked paprika potatoes, yellow squash, pan juices

Pink Roasted Rump of Sussex Lamb with Harissa Glaze
Lemon and chick pea couscous gateaux, mint veloute

Pan-Fried Corn Fed Chicken Breast
Celeriac fondant braised in cider, baby spinach, beetroot puree

Whole Grilled Lemon Sole
Warm potato, cherry tomato and fennel salad, parsley butter

Courgette & Watercress Risotto (v)
Grilled tomato and green roquette salad

Desserts

Honey Parfait with Cinder Toffee
Raspberry Coulis

Elderflower & Strawberry Jelly
Clotted cream

Summer Pudding
Crème fraiche

Dark Chocolate Tart
Coffee ice-cream

Selection of Local and British Cheeses
Fig date press, assorted biscuits
(Three pounds fifty pence supplement)

Dessert Wines

<i>Brown Brothers Orange Muscat and Flora</i>	£18.95
<i>per bottle</i>	
<i>Graham's Late Bottled Vintage</i>	£3.75
<i>per glass</i>	
<i>Graham's Quinta de Malvedos 1990</i>	£6.95
<i>per glass</i>	
<i>Taylor's 10 Year Old Tawny</i>	£4.25
<i>per glass</i>	
<i>Liqueurs and brandies</i>	from £3.00
<i>per glass</i>	

For our full selection of dessert wine please ask your waiter for a wine list

Two Courses – £23.50
Three Courses – £29.50

Including Freshly Brewed Tea or Coffee and Chocolate Truffles

If you have any food allergies or concerns regarding the content of our dishes please ask a member of our team for advice