

The Orangery

Available Monday - Sunday - 6pm - 9pm

Powdermill Lane, Battle, East Sussex TN33 0SP
t: 01424 775511 | e: reservations@powdermillshotel.com | www.powdermillshotel.com

2 Courses £45

3 Courses £55

Starters

SCALLOPS

Seared Rye Bay Scallops, Crown Prince Squash, Lobster Bisque,
Granny Smith, Crispy Yoghurt

CRAB

Dorset Crab and Sourdough Crumpet, Creme Fraiche,
Ponzu Trout Caviar, Pickled Kohlrabi

DUCK

Smoke Cured Duck Breast, Secrets Farm Leek Velouté,
Confit Leg 'Hash Brown', Crispy Leek, Black Garlic

VENISON

Carpaccio of Ashdown Venison Loin, Onion Ketchup,
Beer Pickled Shimeji, English Wasabi Mayonnaise,
Bone Marrow Brioche

CARROT

Duchess Farm Rapeseed Poached Heritage Carrot,
Golden Cross Goats Cheese, Truffled Honey, Toasted Yeast,
Buttermilk and Carrot Top Emulsion (V)

BETROOT

Warm 'Feta' & Lacto - Fermented Beetroot Choucroute, Butter Bean,
Preserved Lemon, Puffed Wild Rice (VG)

Mains

LAMB

Slow Cooked Pevensey Lamb Rump, Broccoli and Parmesan Puree,
Buttermilk Fried Sweetbreads, BBQ Leek

PORK

Slow Cooked Sussex White Pork Belly and Tenderloin,
Braised Fennel, Yeasted Cauliflower

COD

Butter Roasted Cod Loin, Red Wine Glazed Salsify,
White Bean and Mussel Cassoulet, Lovage, Cured Lardo

SOLE

Poached South Coast Lemon Sole, Prawn Mousseline,
Compressed Cucumber and Brown Shrimp Beurre Blanc, Sea Vegetables

BEEF

Xo Braised Short Rib, Salt Baked Celeriac, Tallow Poached Sirloin,
Oyster Mushroom, Pedro Ximenez

£5 Supplement

PUMPKIN

Pumpkin Arancini, Sage Pesto, Squash Fondant, Wilted Greens,
Butternut and Gingerbread Dressing (VG)

ONION

Red Onion Tarte Tatin, Ajo Blanco Sauce, Confit Pear,
Goats Curd, Malt Heritage Carrot (V)

Sides

Seasonal Green Vegetables From Organic Farmers 'Shrub' **£5**

Buttered New Potatoes (Foskett Farm) **£5**

Triple Cooked Chips **£5**

Julienne Fries **£5**

House Mixed Salad **£4**

Desserts

CHOCOLATE

Warm Manjari 64% Chocolate Fondant,
Crème Fraiche Ice Cream, Cacao Nibs
(Please allow 10 minutes cooking time)

FERRERO

Gianduja Mousse, Caramelised Hazelnuts,
Espresso Ice cream, Chestnut

PECAN

Pecan Parfait, Banana and Miso Ice Cream,
Caramelia Ganache, Maple Tuille

CHEESECAKE

Passionfruit Gelee, Blood Orange Sorbet,
Oat Crumble Biscuit (VG)

RHUBARB

Myatts' Farm Poached Rhubarb, Duck Egg Custard,
Caramelised Puff Pastry, Rhubarb 'Yolk', Pink Gin and Tonic Sorbet

CHEESE

Burnt Tunworth Camembert, Green Apple Sorbet,
Sourdough, Membrillo Jam