



Student chef Menu , Ollie and Rhys 29th March & 26th April 2023



Amuse

Jerusalem artichoke Velouté, with roasted garlic and rosemary focaccia

Starters

Morels, spinach and compressed fennel gnocchi

Fish Course

Pan fried dover sole on crushed jersey royals, with sauce grenoble

Main Course

Herb crusted rack of lamb, with fondant potatoes, spring greens and lamb jus

Dessert

Mango and Passionfruit cheesecake with a rippled ice cream

Petit fours & Filter Coffee

£27.50



Menus can not be adapted on the evening , any dietary requirements must be highlighted at time of booking
The restaurant closes at 9:15pm and all tables must be vacated by this time.

74 South - South Downs Campus cannot guarantee that any of our dishes are free from allergens
and ask guests with severe allergies to advise a member of staff.