



Gourmet Menu

29 March 2012

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www.BeachHouseShoreham.co.uk

Beach House works in partnership with local artisan producers. We aim to bring you the very best food with quality local Sussex produce and ingredients.

Wines selected and supplied by Andy Wiseman from Sheridan Cooper's and The Winehouse.

Tonight's table:

Fruits of the Sea

Vinho Verdi, Azevedo Portugal

A light and refreshingly zesty wine, perfect with shellfish and spring!

Confit Belly of Pork

Slow roasted and served with smoked bacon, leek and potato cake, purple sprouting broccoli and a beetroot jus.

Listening Station Malbec, Australia

An Australian Malbec, whatever next? Full-bodied, soft and smooth like Andrew Freeman - only tastier!

Blood Orange Chocolate Tart

Served with whiskey and ginger ice-cream.

Quady Black Elysium, California, USA

Melted raisins and over-ripe melons – delicious.



Platter of Local Cheeses

An award winning selection of cheeses, served with biscuits:

Burwash Rose – a semi-soft unpasteurised cow's-milk cheese, washed in rose water. Made by Cliff and Julie Dyball at The Traditional Cheese Dairy in Stonegate, Sussex.

Isle of Wight Blue – soft blue-veined cow's-milk cheese with its own natural rind. Handmade at the Queen Bower Dairy in Sandown.

Mayfield Swiss – a semi-hard cheese with oval holes and a sweet, creamy, nutty taste. Made by Arthur Allsop in Five Ashes, Sussex.

Lirac St Dominique, France

Firm and peppery Rhone Village, bring forth the fromage!

