



Shelleys Hotel Dinner Menu

We use only the freshest ingredients from local suppliers,
wherever possible. Dishes are prepared by Head Chef, Simon Thomas
and his team.

Starters

Fresh White Crab, Asparagus and Citrus Salad	£9.25
Tartare of home-cured Gravdax, Horseradish Cream	£8.25
Chilled Asparagus and Pea Soup, poached Quail Egg	£5.75
Soft Boiled Duck Egg, Confit Duck and Beetroot Salad	£8.75
Baked Goats Cheese, Niçoise Salad	£6.95

Main Courses

Roast Breast of Duck, Celeriac Puree, Roast Carrots Raspberry Vinegar Jus	£17.95
Fillet of Aberdeen Angus, Wild Mushrooms, Potato Gnocchi Baby Spinach	£22.95
Roast Best End of Sussex Lamb, Crushed Haricots Beans and Cherry Tomatoes	£19.95
Poached Fillet of Lemon Sole, Crushed Peas, Tarragon Cream Sauce	£17.95
Baked Fillet of Sussex Cod, Sauté Peppers and Courgettes Cherry Tomato Coulis	£17.50
Roast Pork Tenderloin, Armagnac Prunes and Potato Puree	£17.50

Desserts and Cheeses

Dark Chocolate Pastilla, Raspberry Coulis, Vanilla Ice Cream	£6.75
Summer Berry Tart, Vanilla Ice Cream	£7.00
Gratin of Mango, Coconut and Lime Ice Cream	£6.75
Chilled Lemon Soufflé, Almond Tuile	£6.75
A Selection of English and French Cheeses Served with Savoury Biscuits	£8.25
Coffee or Tea, Homemade Petit Fours	£3.25

We respectfully remind guests that mobile phones should be
switched off in the Restaurant

All prices are subject to a 10% service charge and are inclusive of VAT
Registration Number 5892886