

# IDALIA

SIGNATURE MENU £75 PER PERSON

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## STARTERS

Nettle, spinach & wild garlic soup (v)  
Korean fried Gochujang chicken thigh, Sracha mayonnaise,  
spring onion & sesame  
Burrata, lovage pesto, broad beans, basil & pine nut (v)

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## MAINS

Wild Salmon, saffron, pale ale, bacon, lettuce & peas  
Sussex chicken breast, potato purée, sprouting broccoli &  
red vein sorrel cress  
Miso-glazed hispi cabbage, hazelnut granola, cauliflower puree,  
mustard frills (v)

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## DESSERTS

Classic Tiramisu  
Rum Baba  
Eton Mess

Please inform your server of any allergies or intolerances before placing your order. A discretionary optional service charge of 13.5% will be added to your bill. We are committed to sustainability by sourcing seasonal, local ingredients, reducing waste, and supporting responsible fishing and farming practices.



# IDALIA

CHEFS MENU £95 PER PERSON

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## STARTERS

Classic steak tartare, hens egg, milled oat toast  
Crab salad, mango, chilli, ginger, coriander & shaved coconut  
Wye Valley asparagus, poached hens egg, hollandaise (v)

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## MAINS

Herdwick lamb rump, courgette flower, ricotta, pine nuts & lamb jus  
Miso crusted black cod, bok choy, chilli & spring onion  
Spring risotto, broad bean, courgette, spring peas, truffle &  
heritage radishes (v)

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## DESSERTS

Apple Crumble  
Classic Tiramisu  
Pistachio Cheesecake

Cheese Board ( 3 cheeses), grapes, membrillo, crackers  
( supplement £15pp)

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