

LUNCH SET MENU

MONDAY – FRIDAY

12 – 5pM

MILES	STARTERS
7	Roast pumpkin soup, pickled pumpkin, sourdough bread
128	Black pudding, pear chutney, crispy organic egg, watercress
194	Heritage beetroots, goats cheese mousse, winter herbs
MILES	MAINS
26	10 oz Rare breed flat iron steak, chunky chips, black garlic butter, watercress
24	Butter poached lemon sole, winter greens, new potato, cockles
124	Risotto of old English grains, pumpkin, goats curd, pickled fennel
126	Fosse meadow chicken, confit leg bon bon, roast carrot, potato puree
MILES	DESSERTS
145	Eton mess of winter fruits, apple meringue, preserved cherry ice cream
83	Pressed caramelised apple terrine, blackberry, apple crumble ice cream
41	Warm apple sponge cake, clotted cream, blackberry jam

TWO COURSE £15

THREE COURSE £18

DESSERT MENU

MILES	DESSERTS	
124	Baked pear tart tatin, salted caramel, pear and stilton ice cream	8
45	Eton mess of winter fruits, apple meringue, preserved cherry ice cream	7
139	Willies cocoa fondant, biscuit crumbs, vanilla ice cream	7
41	Warm apple sponge cake, clotted cream, blackberry jam	8
12	Artisan sussex cheeses, fruit jam, crispbreads. walnut & treacle bread	9

HOVE PLACE

37 FIRST AVENUE, HOVE, BN3 2FH

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We believe that you should know where, when and how your food is produced and the only way to guarantee this is for our chefs to buy locally produced & seasonal British ingredients from small scale producers who really care about their products. Unfortunately, this means no olives or lemons for now but we're working on it!