



## **The gourmet experience**

**Velouté of cep,  
lemon gnocchi, herb oil**

Morgon, Marcel Lapierre, 2007, Beaujolais, France

**Spiced tuna carpaccio, grapefruit coulis,  
sesame dressing, guacamole**

Cabernet Sauvignon, Enate, Rosado, 2007, Spain

**Terrine of braised blade of beef and duck liver,  
pickled pears, wild garlic purée, coriander oil**

**Potato wrapped monkfish cheek, squid ink orzo,  
fennel mousse, cumin cream**

Chardonnay, Veramonte Reserva, 2007, Casablanca, Chile

**Saddle of roe deer, purple sprouting broccoli,  
baby onions, morels, tonka bean jus**

Shiraz, Mitchelton Parish, 2004, Central Victoria, Australia

**Vanilla panacotta, ginger crumb,  
popcorn broth**

**Alphonso mango cheesecake,  
poppyseed biscuit, coffee puffs, mint pudding**

Ochoa, Dulce de Muscatel, 2006, Navarra, Spain

**Seven courses- Sixty eight pounds**

**Wine flight- Forty eight pounds**

*We hope that you have been so delighted by your experience in the Pass that you are happy to pay this discretionary service charge of 10%*

*We are committed to doing business with integrity so (after credit card charges are deducted) all monies collected go directly to the staff serving you and cooking for you, in addition to their salary.*

The Pass, South Lodge Hotel  
Brighton Road., Nr. Horsham, West Sussex RH13 6PS

Tel: 01403 891711

Email: [enquiries@southlodge.co.uk](mailto:enquiries@southlodge.co.uk)