

THE MEADOW

Hove

Our friends

Today's menu is constructed from a number of suppliers, friends & family who have a true passion for fine produce.

Our Longhorn beef & Middle White pork comes from Richard Vaughan at Huntsham farm. These rare breed are reared under the finest conditions in the lush Herefordshire countryside. As far as we're concerned these are the best rare breed meats in the UK right now.

We also receive some excellent Sussex Red breed beef and local lamb from Tottingworth Farm near Uckfield.

Paul in Rye Bay provides us with some of the most amazing fresh fish caught direct from the bay. Paul's boat is MSC registered meaning he provides us with only fish that is sustainable. He also has a wonderful little smoke house providing us with some fantastic smoked salmon amongst other fish.

Nick & Tim Assarati from Portland in Dorset supply us with a lot of our shellfish. Their crab is some of the finest I've ever come across along with their plump diver caught scallops & langoustine.

We use a great selection of local and organic vegetables & herbs from Stanmer Park, plus we have a great supply of tomatoes & mushrooms from Pulborough, West Sussex.

All our dairy products are sourced from Northiam dairies near Rye in East Sussex. They provide us with some of the best fresh cream & natural yoghurts amongst other things.

Our cress, salads & herbs come from Mike "Watts" in Kent who produces some fantastically innovative leaves. The farm now boasts over 300 acres of land producing a massive selection of vegetables and leaves.

Morghew park estate provide us with a wonderful selection of specialist potatoes

We also have a good number of fruit juices pressed from crop grown in Chegworth Valley, Kent. The range is 100% natural and very tasty!

Our wines are supplied by the excellent World of wine in Storrington, West Sussex who are always keeping up with our ever evolving wine list.
www.worldofwine.co.uk

Finally, a small selection of the vegetables, salads & flowers are sourced from my parent's garden in West Sussex, thanks!

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THE MEADOW

Week ending 16th May 2010

Set menu

Lunch Tuesday to Saturday 12pm – 2.30pm

Early evening Tuesday to Saturday 6.30pm – 7.30pm

Two courses £12

Three courses £15

Snacks

Scotch quails egg £ 2.00

Home cured ham (aged for 11 months) £ 4.00

Starters

Pea & ham soup with crème fraiche

Devilled whitebait with homemade tartar sauce

Ham hock terrine & pistachio with piccalilli & toast

Mains

Sussex Red breed beef meatballs with tomato, chickpea & mild spices

Rye Bay cod & smoked eel croquette with beetroot & spring greens, cockle mayonnaise sauce

Sussex spring onion & lemon risotto with ruby chard

Sides

Creamy mash potato £ 3.00

Triple cooked chips £ 3.00

Sautéed greens of the day with smoked bacon £ 3.00

Puddings

Apple crumble with pecan nuts & nutmeg custard

Blood orange posset with ginger foam

Three scoops from our homemade ice cream selection

Vat is included in all prices

An optional 10% service will be added to the total of your bill, which is shared between the staff who served you today

(*MSC certified sustainable seafood)

The Meadow restaurant, 64 Western Road, Hove, East Sussex, BN3 2JQ
01273 721182 / info@themeadowrestaurant.co.uk

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