

Our tasting menus, created with Head Winemaker Simon Roberts are designed to highlight the art of wine & food pairing. Every dish tells a story of the places, producers & people that shape our award-winning wines.

RIDGEVIEW 'LIMITED RELEASE' WINE FLIGHT MENU for two £99.50

Dishes are to share. Guests enjoy a wine flight each.

West Country monk 'Fish & Chips'

Breaded monkfish tail, straw fries, fennel mayo

Blanc de Blancs 2019 50ml

Free range chicken, leek & green peppercorn terrine

Sweet tomato jam, Sussex black olive focaccia crostini

Rosé de Noirs 2020 50ml

Roasted cauliflower (ve)

Caramelized cauliflower purée, pickled raisins, dukkha

Single Estate Oak Reserve NV 100% Chardonnay 50ml

Bavette steak

Crispy cavolo nero, brown sugar, garlic & chilli butter

Single Estate Sparkling Red Reserve, 100% Pinot noir 50ml

Heritage tomatoes, basil, garlic sourdough croutons, Ditchling
Verjuice vinaigrette (ve)

**This is a sample menu and may be subject to changes throughout the season
These menus are subject to availability and unavailable during weekends*

Please note: Our pairing menus have been thoughtfully curated to offer a complete & balanced experience. As such, we are unable to accommodate substitutions on wine pairings or dishes. (V)=suitable for vegetarian diet (ve)=suitable for vegan diet

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RIDGEVIEW 'SIGNATURE' WINE FLIGHT MENU for two £67.50

Dishes are to share. Guests enjoy a wine flight each.

West Country monk 'Fish & Chips'

Breaded monkfish tail, straw fries, fennel mayo

Bloomsbury NV 50ml

Crispy miso broccoli (ve)

Miso, soy mayonnaise, pickled chilli, sesame seeds, sesame oil

Cavendish NV 50ml

Free range chicken, leek & green peppercorn terrine

Sweet tomato jam, Sussex black olive focaccia crostini

Fitzrovia Rosé NV 50ml

Heritage tomatoes, basil, garlic sourdough croutons, Ditchling Verjuice vinaigrette (ve)

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RIDGEVIEW 'VEGETARIAN' WINE FLIGHT MENU for two £75

Dishes are to share. Guests enjoy a wine flight each.

Crispy miso broccoli (ve)

Miso, soy mayonnaise, pickled chilli, sesame seeds, sesame oil

Cavendish NV 50ml

Whole oven baked Cricket St. Thomas Camembert (v)

Grilled peaches with honey & thyme, Sussex sourdough toast

Rosé de Noir 2020 50ml

Roasted cauliflower (ve)

Caramelised cauliflower purée, pickled raisins, dukkha

Single Estate Oak Reserve, 100% Chardonnay NV 50ml

Heritage tomatoes, basil, garlic sourdough croutons, Ditchling Verjuice vinaigrette (ve)

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Our View price 10% off as listed | Please be advised we are a cashless restaurant It is advised you pre book a taxi if necessary, Station Taxis 01444 410410 VAT included.

A discretionary 12.5% service charge is added to all bills

A discretionary £1 donation for Prept charity is added to bills