



OLLIVERS OCTOBER MENU 2026

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL
Tel: 01323 872111 www.olliversrestaurant.co.uk

Starters

Brie and cranberry bread and butter pudding.

Filo basket filled with chicken, smoked bacon
and a tarragon mayonnaise.

Slow roasted plum tomatoes with garlic
and thyme on spiced lentils and carrot relish.

Smoked mackerel and horseradish paté
with crispy crustardes.

Blue cheese panna cotta with pea purée
and poached pear.

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Soup of the day or Sorbet

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Main Courses

All dishes are accompanied by a selection of
fresh market vegetables and potatoes.

Duck Confit

Confit of duck leg with butternut squash,
mascarpone and parmesan mash with sage butter.

Steak and Kidney Pud

Steak and kidney suet pudding
with a rich ale gravy.

Catch of the Day

Fresh fish according to availability.

Supreme of Chicken

Stuffed supreme of chicken, wrapped in bacon
with a mixed wild mushroom and Merlot sauce.

Nutty Lamb

Tender pieces of diced lamb cooked
with a light curry and peanut sauce.
Served with a herb flat bread
and coriander yoghurt.

Fillet of Beef

Medallions of prime fillet steak,
cooked to your liking, with smoked
pancetta and barbecue sauce.

This dish carries a surcharge of £9.50

Beetroot Filo Parcel

Beetroot, goat's cheese, red onion and thyme
filo parcel with a pesto crème fraîche.

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Desserts

We have a wide variety of desserts
which will be described to you by your host.

OR

We also offer a Sussex cheese plate with chutney.

This dish carries a surcharge of £4.50

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Coffee and petit fours

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2 course meal

Starter and main course or
main course and dessert.

£44.50

3 course meal

Starter, main course,
dessert, coffee and petit fours.

£49.50

All prices are inclusive of VAT.
Service not included.

All food is homemade, freshly prepared
and cooked to order.

Please advise of any allergies before ordering.
Some dishes may contain nuts.