



OLLIVERS MAY MENU 2026

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL

Tel: 01323 872111 www.olliversrestaurant.co.uk

Starters

Lamb koftas with coleslaw, balsamic beetroot glaze and toasted pitta.

Mussels dynamite with sweet chilli, mayonnaise and parmesan.

Asparagus, pea and lemon risotto topped with amaretti crumb.

Prawn and crayfish cocktail with a cheese crisp.

Mushroom, hazelnut and thyme paté with crispy crustardes.

Soup of the day or Sorbet

Main Courses

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

Duck Confit

Confit of duck leg with apple and rhubarb compote and an elderflower and mint sauce.

Catch of the Day

Fresh fish according to availability.

Rump of Lamb

Rump of lamb studded with anchovy, lemon and rosemary, served with sweet potato and a red wine gravy.

Soy and Honey Pork

Soy and honey marinated pork with pak choi and a ginger and chilli sauce.

Oven Baked Hake

Savoury crusted local hake fillet with a crab and spring onion cream sauce.

Fillet of Beef

Medallions of prime fillet steak, cooked to your liking, and served with a Stilton and leek sauce.

This dish carries a surcharge of £9.50

Beetroot and Feta Tart

Beetroot, feta and red onion tart with rocket and garlic houmous.

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

Coffee and petit fours

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.