



OLLIVERS APRIL MENU 2026

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL

Tel: 01323 872111 www.olliversrestaurant.co.uk

Starters

Lightly breadcrumbed spicy sausage
with a sweetcorn and bell pepper salsa.

Ham, mustard, Stilton and banana bake.

Thai melon salad with peanuts, red onion,
chilli and lime.

Smoked salmon timbale filled with honey
roasted salmon and prawns in a dill mayonnaise.

Roasted beetroot and goat's cheese layered terrine
with candied pecan nuts.

Soup of the day or Sorbet

Main Courses

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

Duck Breast

Sliced breast of duck
with peppered pineapple.

Catch of the Day

Fresh fish according to availability.

Rump of Lamb

Rump of lamb in a lightly curried peanut sauce
topped with yogurt and coriander.

Savoury Crumbed Pork

Pork fillet coated with Dijon mustard
and a savoury crumb with
a chestnut mushroom and thyme sauce.

Supreme of Chicken

Chicken breast stuffed with mozzarella
and sunblushed tomatoes, served
with a fresh pesto sauce.

Fillet of Beef

Medallions of prime fillet steak, cooked to your liking,
with a chorizo and smoked bacon sauce.

This dish carries a surcharge of £9.50

Veggie Bangers and Mash

Vegetarian sausages and sweet potato mash
with caramelised onions and a red onion gravy.

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.

£42.50

3 course meal

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

£47.50

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.