



WINE & DINE



THE SEA PEARL
BAR & RESTAURANT

AT THE BURLINGTON HOTEL, WORTHING





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FOR THE TABLE

PAN SCORCHED PADRON PEPPERS £7

Rock salt, crushed pepper and a splash of olive oil **GF VE DF**

MIXED OLIVES £5

With garlic and rosemary marinade **GF VE DF**

ZUCCHINI FRITTI £5

Fried matchstick courgettes and wild garlic aioli **VG**

BREAD AND OILS £6

Warmed bread, olive oil, balsamic glaze and salted butter **VG GFA**

ANTIPASTO £9

Sliced salami, pastrami and chorizo, olives, cubed feta, hummus and warmed pitta **GFA**

DUO OF MALDON ROCK OYSTERS £9

Fresh English oysters with a lemon pesto **GFA DF**

STARTERS

SHELL ON BLACK TIGER PRAWNS £12

Sautéed in garlic and chilli butter with a sriracha mayonnaise dip **GF**

STICKY BABY BACK PORK RIBS £13

House barbecue dipping sauce and garden salad **GF DF**

CAPRESE SALAD £10

Sliced beef tomatoes, buffalo mozzarella and fresh basil **VG GF**

SOUP OF THE DAY £7

With warm crusty bread **GFA VE**

SALT AND PEPPER SQUID £10

Traditional calamari, lime and pine nut aioli and citrus mixed leaves

SQUID BRAISED IN FRESH CHILLI £10

Squid rings, prawns and crispy capers, tomato sauce, red chilli, coriander and crusty bread **GFA DF**

SATAY CHICKEN SKEWERS £10

Soy and peanut marinade, Asian sesame dressing and beansprout salad **GF DF**

HADDOCK AND SALMON CAKES £10

Chives and coriander, dressed rocket and tartar sauce **GF**

BRUSCHETTA £8

Fresh tomatoes and basil topping, finished with avocado and drizzled with olive oil **DF GFA**

GF GLUTEN FREE | **VE** VEGAN | **DF** DAIRY FREE | **VG** VEGETARIAN | **GFA** GLUTEN FREE OPTION AVAILABLE

Please notify your waiter of any food allergies or food intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

FROM THE LAND

CHICKEN CAESAR SALAD £22

A twist on the classic! Diced pancetta, grilled chicken breast, crisp romaine lettuce, tangy Caesar dressing, croutons and shaved parmesan

PAN FRIED BREAST OF CHICKEN £24

Thyme infused fondant potatoes, roasted tender stem broccoli with wild mushroom sauce **GF**

CHICKEN PESTO PENNE PASTA £22

Pan fried diced chicken fillet, penne pasta, Thai basil, black olives, garlic, charred cherry tomatoes and shaved parmesan

CHOOSE FROM OUR SELECTION OF FARM ASSURED STEAKS

8oz FILLET STEAK £39

8oz PAN FRIED SIRLOIN STEAK £33

8oz GRILLED RIB-EYE STEAK £33

Served with roasted tender stem broccoli, grilled sweet carrots, charred courgettes, triple-cooked chunky chips and the choice of peppercorn, romesco or chimichurri sauce **GF**

Add two black tiger prawns £4

GARLIC AND MINT GRILLED BARNSLEY LAMB CHOP £28

Flashed asparagus, cherry tomatoes and shallot salsa with dauphinoise potatoes **GF**

MINT AND LEMON MARINADED RUMP OF LAMB £26

Grilled baby carrots, charred garlic courgettes, torched asparagus, yoghurt and mint dressing, parsnip crisps, pine nuts and dauphinoise potatoes

BURLINGTON BURGER £21

100% prime beef, brioche bun, Monterey Jack cheese, chorizo, caramelised onion relish, gherkin, sweet chilli sauce, skin-on French fries with optional hot chilli or blue cheese sauce

MAPLE CARAMELISED HALLOUMI BURGER £20

Soft bread bun, romesco relish, gherkin, iceberg slice, skin-on French fries **GFA VG**

SOMETHING TO SHARE

CÔTE DE BOEUF FOR TWO £75

Cut from the fore rib of beef, this most prized steak on the bone is famed for its deep flavour and is expertly prepared as a sharing dish for two. Served with roasted tender stem broccoli, seasonal vegetables, fondant potatoes and a red wine jus **GF DF**

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FROM THE SEA

TUNA NIÇOISE SALAD £22

Crisp romaine lettuce, boiled egg, cherry tomatoes, black olives, red onion, sliced radish, fresh chilli and anchovy fillets **GF**

SRIRACHA TOMATO MARINARA TAGLIATELLE £25

King prawns, flaked salmon, squid, garlic and spiced tomato marinara

SRIRACHA TOMATO AND VEGETABLE TAGLIATELLE £21

Charred courgette, mixed peppers and sweet potatoes **VG**

ROASTED SALMON AND BROCCOLI PENNE PASTA £26

Cherry tomatoes, black olives and smoked garlic penne pasta with tender stem broccoli **DF**

PRAWN AND CHICKEN BUTTER CURRY £24

Saffron and tarragon rice, chimichurri sauce and Middle Eastern flat bread

AROMATIC WHOLE SEA BASS £29

Marinated with saffron, ginger, chilli and ground coriander, charred courgette, peppers and sweet potato **GF DF**

BURLINGTON FISH AND CHIPS £21

Freshly battered haddock fillet, triple-cooked chunky chips with minted pea purée and tartar sauce

HERB CRUSTED LOIN OF COD £29

Flashed king prawns and mange tout, roasted cherry tomatoes and dauphinoise potatoes

MOULES FRITES £22

Mussels in white wine sauce, shallots and garlic broth served with skin-on French fries and crusty bread

SOMETHING TO SHARE

SEAFOOD SELECTION FOR TWO £61

A spectacular seafood platter prepared for sharing or even for one! Maldon rock oysters with lemon pesto, chilli and garlic sautéed black tiger prawns, calamari, slices of cured salmon, smoked haddock and salmon cakes, king prawns with dynamite dipping sauce and warm pitta bread **GFA**

Available as a main dish for one person £32

SIDES

SKIN-ON FRENCH FRIES OR
TRIPLE-COOKED CHUNKY CHIPS £5 **GF VE DF**

DAUPHINOISE POTATO £5 **GF VG**

GARLIC CIABATTA £5 **VG**

SEASONAL VEGETABLES £5 **GF DF VE**

HOLLANDAISE DRIZZLED ASPARAGUS £5 **GF VG**

ROASTED TENDER STEM BROCCOLI £4 **GF DF VE**

FLAKED PARMESAN AND ROCKET SALAD £5 **GF VG**

GARDEN LEAVES, WITH TOMATO, CUCUMBER,
AND RED ONION £4.50 **GF VE**

SANDWICHES

Choice of locally baked white, granary or brown bread (gluten-free vegan bread also available)
served with salted crisps

PRAWN COCKTAIL WITH MARIE ROSE SAUCE £11

AGED MATURE CHEDDAR AND ENGLISH PICKLE £9 VG

SEARED FLAT IRON STEAK, HORSERADISH, AND ROCKET £14

ROASTED PEPPER AND AVOCADO £9 VE DF

TOASTED SANDWICHES

THE BURLINGTON CLUB

Toasted soft bread, crispy streaky bacon, chicken breast, sliced egg, mayonnaise
and gem lettuce £14

GAMMON HAM AND AGED MATURE CHEDDAR MELT £12 DF

SMOKED APPLEWOOD CHEDDAR TUNA MELT £12

THE CLASSIC BLT £12

PUDDINGS

NEW FOREST ICE CREAM £7

Choose three scoops from: salted caramel ripple, rum and sweet raisin,
toffee and honeycomb crunch, vanilla, indulgent chocolate, strawberries and cream VG

STICKY TOFFEE PUDDING £9

Vanilla ice cream, salted caramel sauce VG

WHITE CHOCOLATE, LIME, PASSIONFRUIT CHEESECAKE £8 VG

COOKIES AND CREAM CRÈME BRÛLÉE £8 VG

LEMON POSSET £8

Fresh raspberry and biscotti crumb VG

DARK BELGIAN CHOCOLATE BROWNIE £8

Vanilla ice cream, dripping chocolate and fresh strawberries VG

CHEESEBOARD £11

Tuxford and Tebbutt stilton, petit brie, smoked Applewood, house chutney, apples, grapes and celery VG

DIGESTIF

AMERICANO, CAPPUCCINO, LATTE, FLAT WHITE, MOCHA £4

ESPRESSO MARTINI £9

IRISH COFFEE £8

ESPRESSO, MACCHIATO £3

HOT CHOCOLATE £4

ALL OUR COFFEE IS PREPARED WITH NAKED BARISTA SANTA BARBARA ARABICA COFFEE