



# WINE & DINE



THE SEA PEARL  
BAR & RESTAURANT

AT THE BURLINGTON HOTEL, WORTHING

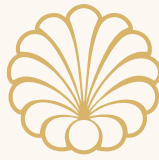


A vintage black and white photograph of a group of women in 1930s-style swimwear pushing a small wooden boat on a pebbly beach. The women are smiling and appear to be in a playful mood. The boat is on a wooden dolly. The background shows the ocean waves.

“ONE CANNOT THINK WELL, LOVE WELL,  
SLEEP WELL, IF ONE HAS NOT DINED WELL.”

VIRGINIA WOOLF

A decorative gold-colored border with a repeating scalloped, fan-like pattern runs along the bottom edge of the page.



THE SEA PEARL  
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## FOR THE TABLE

### PAN SCORCHED PADRON PEPPERS £7.50

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

### MIXED OLIVES £5.50

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

### ZUCCHINI FRITTI £6.50

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

### BREAD AND OILS £6.50

Selection of warm bread, olive oil, balsamic glaze and salted butter **VG GFA**

### ANTIPASTO £10

Sliced salami, pastrami and chorizo, marinated olives, cubed feta, hummus and garlic coriander naan bread **GFA**

### DUO OF MALDON ROCK OYSTERS £10

Fresh English oysters on ice with lemon pesto **GFA DF**

## STARTERS

### SHELL ON BLACK TIGER PRAWNS £12.75

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

### STICKY BABY BACK PORK RIBS £13.75

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

### PRAWN COCKTAIL £12

Prawns with cherry tomatoes, crispy lettuce, Marie Rose sauce, finished with a king prawn and bread and butter **GF DF**

### SOUP OF THE DAY £7.50

With warm crusty bread **GFA VE**

### SALT AND PEPPER SQUID £10.75

Calamari, lemon and pine nut aioli and mixed leaves with citrus dressing

### SQUID AND PRAWNS WITH FRESH CHILLI AND MEDITERRANEAN HERBS £11.75

Sautéed squid, prawns and crispy capers, garlic, coriander and red chilli, in a rich tomato sauce, served with crusty bread **GFA DF**

### SATAY CHICKEN SKEWERS £11

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

### SMOKED HADDOCK AND SALMON FISH CAKES £11.75

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

### BRUSCHETTA £9

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 £23

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

### PAN FRIED BREAST OF CHICKEN £25

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

### CHICKEN PESTO PENNE PASTA £23

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

### CHICKEN BUTTER CURRY £24

Fillet of chicken with saffron and tarragon basmati rice, fresh coriander, garlic and warm naan bread

## CHOOSE FROM OUR SELECTION OF FARM ASSURED STEAKS

8oz FILLET STEAK £39.75

8oz PAN FRIED SIRLOIN STEAK £34.50

8oz GRILLED RIB-EYE STEAK £34.50

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

Add two black tiger prawns to your steak £6

### GARLIC AND MINT GRILLED BARNESLEY LAMB CHOP £29

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

### MINT AND LEMON MARINADED RUMP OF LAMB £27

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

### BURLINGTON 'SIGNATURE' BURGER £22

Handmade, 6oz 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

## VEGETARIAN

### SRIRACHA TOMATO AND VEGETABLE TAGLIATELLE £22

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

### MAPLE CARAMELISED HALLOUMI BURGER £20.50

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

### ROASTED MIXED VEGETABLE BUTTER CURRY £22

Charred courgette, sweet potato and mixed peppers with saffron and tarragon basmati rice, fresh coriander, garlic and warm naan bread **VG**

### WE DON'T CHARGE FOR SERVICE BUT GRATUITIES ARE WELCOMED

We believe that great service should be rewarded and that any gratuities and tips should be left entirely to our guests' discretion. On behalf of all the team that served you, thank you for your support.

## FROM THE SEA

### TUNA NIÇOISE SALAD £23

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

### SRIRACHA TOMATO SEAFOOD TAGLIATELLE £26

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

### ROASTED SALMON AND BROCCOLI PENNE PASTA £27

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

### KING PRAWN BUTTER CURRY £25

King prawns with saffron and tarragon basmati rice, fresh coriander, garlic and warm naan bread

### AROMATIC WHOLE SEA BASS £30

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

### BURLINGTON FISH AND CHIPS £21.75

Haddock fillet, in a light beer batter, triple-cooked chunky chips and garden peas with homemade tartar sauce

### HERB CRUSTED LOIN OF COD £30

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

### MOULES FRITES £22

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

## SOMETHING TO SHARE

### SEAFOOD SELECTION FOR TWO £65

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**

Also available as a main dish for one person £34

## SIDES

DAUPHINOISE POTATO £5.50 **GF VG**

GARLIC CIABATTA £5.50 **VG**

SEASONAL VEGETABLES £5.50 **GF DF VE**

HOLLANDAISE DRIZZLED ASPARAGUS £6 **GF VG**

SKIN-ON FRENCH FRIES OR  
TRIPLE-COOKED CHUNKY CHIPS £5.50 **GF VE DF**

ROASTED TENDER STEM BROCCOLI £5 **GF DF VE**

GARDEN LEAVES, WITH TOMATO, CUCUMBER,  
AND RED ONION £5 **GF VE**

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

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## SANDWICHES

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

PRAWN COCKTAIL WITH MARIE ROSE SAUCE £12

AGED MATURE CHEDDAR AND ENGLISH PICKLE £9.50 VG

SEARED FLAT IRON STEAK, HORSERADISH AND ROCKET £15

CORONATION CHICKEN, SLICED CUCUMBER AND ROMAINE LETTUCE £9

GRILLED HALLOUMI, SLICED TOMATO, RED ONION AND GEM LETTUCE £9 VE DF

## TOASTED SANDWICHES

THE BURLINGTON CLUB

Toasted soft bread, crispy streaky bacon, chicken breast, sliced egg, mayonnaise and gem lettuce £15

GAMMON HAM AND AGED MATURE CHEDDAR MELT £12.50

SMOKED APPLEWOOD CHEDDAR TUNA MELT £12.50

## PUDDINGS

NEW FOREST ICE CREAM £8

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 £9.75

Vanilla ice cream and salted caramel sauce VG

WHITE CHOCOLATE CHEESECAKE WITH SUMMER FRUIT COMPOTE £9 VG

ZESTY LEMON DRIZZLE CAKE WITH BLUEBERRIES AND CREAM £9 VG

COOKIES AND CREAM CRÈME BRÛLÉE £9 VG

LEMON POSSET £9

Fresh raspberry and biscotti crumb VG

SALTED CARAMEL CHOCOLATE BROWNIE £9

Vanilla ice cream, dripping chocolate and fresh strawberries VG

CHEESEBOARD £12

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

## DIGESTIF

AMERICANO, CAPPUCCINO, LATTE, FLAT WHITE, MOCHA £4.50

ESPRESSO MARTINI £12

IRISH COFFEE £9

ESPRESSO, MACCHIATO £3.50

HOT CHOCOLATE £4.50

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

A man and a woman are sitting on a concrete ledge overlooking the ocean. The man is on the left, wearing a light-colored polo shirt and trousers, smiling at the camera. The woman is on the right, wearing a patterned dress and sandals, looking towards the man. The background shows the ocean with waves and a few people in the distance. The entire image has a dark, muted color palette.

“I CAN RESIST EVERYTHING EXCEPT TEMPTATION.”

OSCAR WILDE



