

14.06.2023

MATT GILLAN

Matt first stepped foot in a professional kitchen as a teenager in the mid 90s when he got a job washing dishes and since then he has notched up stints at Restaurant Gordon Ramsay and Midsummer House, as well as a spell in Australia, before he joined South Lodge Hotel in Horsham almost ten years ago back in 2006 as a sous chef.

A year later he was promoted to head chef, and in 2008 he was given the opportunity to head up the hotel's brand new concept restaurant The Pass, which won its first Michelin star in 2011 and has retained it ever since.

In April 2016, Matt left The Pass and spent a couple of years working on his own projects, including the Pike & Pine restaurant in Brighton and his own Electro Pirate brand.

In late 2018, he stumbled upon an old pub – The Chequers Inn – not far from Horsham where he made his name. Six months and a lot of hard graft later, Matt opened Heritage in Slaugham – a beautiful restaurant with rooms, a bar and lounge, and gorgeous views of verdant Sussex countryside.

Heritage's menus are founded in classical techniques carefully combined with Matt's signature twists. Offering multi-course tasting menus ranging from 3 to 9 courses. This is paired with their unique and captivating drinks menu, with creative cocktails and exceptional wines. All of the menus change seasonally and are largely influenced by the incredible produce available from the Sussex countryside surrounding the restaurant.



GUEST CHEF MENU

MATT GILLAN

Ricki Weston x Matt Gillan

14th June 2023

Pork belly, dashi, kimchi, coriander

Cheese Doughnut, truffle

Potato, lobster, lime salt

Mussel tart, lemon, sturia caviar

Roasted scallop, matcha mooli, banana jelly, XO sauce

Highland wagyu, wild jasmine, beef consommé

BBQ monkfish, tomato fondue, squid fricassee, lime pickle

Spring Lamb, wild garlic, lamb fat potato, confit lemon

Sweet woodruff, E.V.O.O, honey

Chocolate cremeux, celeriac ice cream, malt

Conclusions

