

THE PIG'S EAR

By Local & Wild

We use all things wild, foraged, and locally grown, including sustainable livestock from the Gladwin's family farm in West Sussex & by-catch specials from nearby coastlines – we call this 'Local & Wild'.

Local & Wild Menu

49.5pp | +38.0 *Wine Pairing*

Snacks

Mushroom Marmite Éclair, Confit Egg, Cornichon

Goat Cheese Mousse Tartlet, Dill

Nutty Vintage, Nutbourne Vineyards, Sussex

Sea

Cornish Sardine Bruschetta, Nduja Emulsion

Sussex Reserve, Nutbourne Vineyards, Sussex

Farm

Courgette Carpaccio, Goat's Cheese, Pine Nuts

Blush Rose, Nutbourne Vineyards, Sussex

Grain

Gladwin's Chorizo, Crispy Kale, Hung Yoghurt

Primitivo Sangiovese 'Viamare', IGT Puglia

Grass

Lyons Hill Beef Sirloin, Chimichurri, Red Wine Jus

Pinot Noir "Les Chapitres", Maison Jaffelin

Dessert

TPE Cacao Mousse, Butterscotch, Buckwheat

Château Soucherie, Coteaux Du Layon



@thepigsear_

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL