

'We use all things wild, foraged, and locally grown, including sustainable livestock from the Gladwin's family farm in West Sussex - we call this 'local & wild'

Daily Loosener

Perfect Spritz - 12 Campari, Aperol, Red Vermouth, Langlois

Wine of the Week

SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND, 2020
This is full of life with notes of lemon and a hint of gooseberry on the nose and a fresh, focused and grippy apple and lemon-laden palate.

Glass 8.9 / Carafe 27 / Bottle 46

FRESHLY BAKED SOURDOUGH, BURNT BUTTER EMULSION 3.5
MUSHROOM MARMITE ÉCLAIR 2.5 **
SMOKED MACKEREL CORNETTOS, LUMP ROE, FENNEL POLLEN 2.5
PADRON PEPPERS, LEMON YOGHURT 5
JERSEY ROCK OYSTERS, SHALLOT VINAIGRETTE 6 FOR 18/ 12 FOR 27
SAUSCIENNE, FENNEL & GARLIC SALAMI, BRESOLA, COPPA HAM, BEETROOT PICKLED SHALLOTS 6 EACH/15 ALL

HAM HOCK TERRINE, QUINCE CHUTNEY, CHARGRILLED TOAST 9
SUSSEX PLUMB TOMATOES, LONDON BURRATA, BASIL & LINSEEDS 12.5
CURED CHALK STREAM TROUT, RAW GOOSEBERRY & HORSERADISH 9
BROAD BEAN HUMMUS, CARAWAY CRISPBREAD, SALSA VERDE 6.5
PARSLEY FUSILLI, BEEF RAGÙ, RACHELS GOATS CHEESE 9/18

TRENDING SALAD, TOASTED QUINOA, BABY AUBERGINE, MISO & ORANGE DRESSING 17 ROASTED HALIBUT, GIROLLES, HERITAGE BEETROOT, LEMON BUTTER SAUCE 29 LYONS HILL FARM SIRLOIN STEAK, SALTED CARAMEL JUS, CHIMICHURI 36 TFB BURGER, BABY GEM, TFB RELISH, SMOKED CHEDDAR, MAPLE GLAZED BACON 14 PORK TOMAHAWK, BLACK CABBAGE & APRICOT SALSA, HERITAGE CARROTS, CIDER JUS 23

CRISPY SALT-BAKED POTATOES 5
FRIES 4.5
HERITAGE FRENCH BEANS 4.5
GREEN LEAF SALAD, TFB HOUSE DRESSING 4.5

WHITE CHOCOLATE & CHERRY CHEESECAKE 7
HONEY GLAZED PEACH, GRANOLA, RASPBERRY & BASIL SALAD 7
SALTED CARAMEL CHOCOLATE TORTE, BRANDY GOLDEN GRAPES, CHANTILLY 7
RACHELS GOAT'S, CORNISH GOUDA, BLUE VINNY, HONEY, CHUTNEY, CARRAWAY CRISP 13

**these are our #oneplanetplate dish, contributing to a better food future. We're taking part in a global restaurant campaign to put sustainability on the menu

