



LOCAL AND WILD MENU £45

(ADDITIONAL WINE PAIRING £38)

SNACKS

MUSHROOM MARMITE ECLAIR, EGG CONFIT, CORNICHONS
SMOKED CHALK STREAM TROUT, CRISP BREAD, CHIVE CREAM
CHORIZO CROQUETTE, SAGE MAYONNAISE

NUTTY BRUT, NUTBOURNE

RIVER

QUEENIE SCALLOPS, SWEETCORN PUREE, HERB CRUMB

SUSSEX RESERVE, NUTBOURNE, 2018

FARM

CANDY BEETS, HORSERADISH CREAM, APPLE, HONEYED ALMONDS

SIRIUS BLANC, BORDEAUX, 2017

GRAIN

GRILLED MARROW, SAFFRON SPELT, CAPER YOGHURT

ALBARINO, VINA CARTIN, RIAS BAIXAS 2019

REFRESHER

FERMENTED BLACKBERRY AND MINT GRANITA

FIELD

CURED GROUSE, RATATOUILLE, CHIVE EMULSION

ALTANO DOURO, PORTUGAL, 2018

SWEET

BAKED PLUMS, COBNUITS, CINNAMON CHANTILLY, DUKKAH
HEAVEN ON EARTH, MUSCAT D'ALEXANDRIE, WESTERN CAPE

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.