

LOCAL AND WILD MENU
£48
(ADDITIONAL WINE PAIRING £38)

SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
CRISP BREAD, WILD GARLIC RICOTTA, SAGE
SHED BREAD, SEAWEED BUTTER
NUTTY BRUT, NUTBOURNE, SUSSEX

LAND

SPICED LABNEH, CANDIED HAZELNUTS, CRISP BREAD
SAUVIGNON BLANC, DOG POINT, NEW ZEALAND

FIELD

SUSSEX CHORIZO, LABNEH, CARAWAY CRISP, FRIED SAGE
RESERVA PINOT NOIR, TERRA NOBLE, CHILE

GRAIN

HERITAGE BEETROOT RISOTTO, SOMERSET PECORINO, CURRY
LEAVES
COTES DU RHONE BLANC, FRANCE

REFRESHER

CHESTNUT & VANILLA GRANITA

FARM

SUSSEX VENISON, CHESTNUT & TURMERIC, BAKED SWEDE
GIRT BY SEA, CABERNET MERLOT, MARGARET RIVER

SWEET

CHOCOLATE TORTE, CHANTILLY, CLOVE
COTEAUX DU LAYON, LOIRE, FRANCE

CHEESE (£6 SUPPLEMENT)

GAME DISHES MAY CONTAIN SHOT

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