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

**LOCAL & WILD MENU**

52.0 | *+38.0 for wine pairing*

**Snacks**

Mushroom Marmite Éclair, Egg Confit, Cornichon

Goats Cheese Mousse, Tartlet, Sussex Honey

*Nutty Wild, NV, Nutbourne Vineyards, Sussex*

**Sea**

Plaice Goujons, Tartare Sauce

*Sussex Reserve, Nutbourne Vineyards, Sussex, 2023*

**Soil**

Grilled Red Gem Lettuce, Ceasar Dressing, English Pecorino

*Barrel Fermented Chardonnay, Nutbourne Vineyards, Sussex, 2023*

**Farm**

Braised Lamb Chips, House Harissa

*Baccolo Appassimento Rosso, Veneto, 2022*

**Grass**

Dry Aged Lyons Hill Farm Beef Sirloin, Chimichurri, Jus

*Altura 350, Dom P.Sichel, Grenache, Syrah, Carignan, 2019*

**Sweet**

Elderflower Set Cream, Summer Berries

*Coteaux De Layon, Château Soucherie, France, 2020*