

BRITISH BISTRO

By Local & Wild

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

Monday 19th May

Daily Loosener - Sorrel & Elderflower Sour Sapling Gin, Sorrel, Elderflower, Citrus, Foamer	12.5
Sancerre, Hubert Brochard, Château de Thauvenay 'Terres Blanches', Loire, 2023 This 2023 Sancerre offers a vibrant expression of the Terres Blanches terroir, characterised by deep clay-limestone soils. The wine presents a pale-yellow hue and an expressive nose featuring pineapple, passion fruit, and bright citrus notes. On the palate, it is well-balanced and structured, with brilliant freshness and a medium body.	12.0 32.0 62.0
Homemade Rabbit Bread, House Butter	4.0
Mushroom Marmite Éclair, Egg Confit, Cornichon (each)	4.0
Goats Cheese Mousse, Crispbread, Sussex Honey (each)	4.5
Smoked Mackerel, Lumpfish Roe Cornetto (each)	4.5
Caramelised Onion & Broadbean Hummus, Crudites, Crispbread	7.0
Sweet Cured Chalk Stream Trout, Cucumber, Radish	12.5
Honey Mustard Glazed Country Sausages	6.0
Braised Lamb Chips, House Harissa	11.5
Grilled Courgettes, Nutbourne Tomato, Chervil	8.0
BBQ Kentish Broccoli, Sumac, Tahini Yoghurt, Preserved Lemon	8.5
Salt Baked Rosemary Potatoes Bistro Fries, Smoked Shallot Mayo	6.0
Arundel Butterhead Baby Lettuce & Preserved Vegetables, House Dressing	7.0
Nutbourne Tomato Salad, Sussex Seeds, Basil Vinaigrette	8.5
- FIRED ON ROBATA BBQ & ROTISSERIE	
King Oyster Mushroom, Truffled Pearl Barley, Crispy Onion	22.0
Atlantic Pollock Fillet, Peperonata, Parsley Oil	27.0
BBQ Pork Tenderloin, Tomato & Chervil Salsa, Mustard Cream Sauce	28.0
Gladwin Lamb Rump, Baby Onions, Radish, Minted Garden Peas	30.0
Dry Aged Lyons Hill Farm Beef Sirloin, Chimichurri, Jus	34.0
Gladwin Family Cookbook (ask to see a copy) - proceeds go to City Harvest	25.0

Cocktails Sour Bunny | DISCARDED BANANA RUM, WHITE CACOA LIQUER, CHOCOLATE BITTERS, EGG WHITE 12.0 Rabbit Spritz | ADNAMS GIN, ELDERFLOWER, NUTTY WILD 12.5 Strawberry Collins | SILENT POOL DORSET GIN, CHICHESTER STRAWBERRY SYRUP, SODA, CITRUS 13.5 Kicking Mule | CHILLI INFUSED VODKA, LIME JUICE, DOUBLE DUTCH GINGER ALE 12.0 Nutbourne Negroni | ADNAMS GIN, CAMPARI, CAMILLE NO.5 VERMOUTH 13.5 Chilli Gimlet | ADNAMS CHILLI INFUSED VODKA, ROSEMARY CORDIAL, LEMON JUICE 12.5 Banana Old Fashioned | DISCARDED BANANA PEEL RUM, SUGAR, ANGASTURA BITTERS 13.5 Old Fashioned | FIELDEN RYE WHISKY, SUGAR, ANGOSTURA BITTERS 14.5 Spicy Margarita | CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS 14.0 Espresso Martini | ADNAMS LONGSHORE VODKA, FAIR CAFÉ COFFEE LIQUER, ESPRESSO 13.5 Mocktails & Soft Drinks Apple Elderflower & Mint Fizz | ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER 7.5 Virgin Cucumber Collins | MUDDLED CUCUMBER, LIME, SUGAR, SODA 8.5 Forest Spritz | EVERLEAF FOREST, TONIC WATER, ORANGE SLICE 8.5 Seedlip Sour | SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER 9.0 Blueberry & Rosemary Iced Tea 5.5 Holos Kombucha (330ml) 8.5 Citra Hopped | Hibiscus & Ginger | Raspberry & Elderflower | Basil & Mint Beer & Cider Hepworth Brewery, Blonde Lager (330ml) | 5% 6.0 Hepworth Brewery, Prospect, Pale Ale (500ml) | 4.5% 7.5 Adnams Dry Hopped Lager (440ml) | 4.2% 6.5 Small Beer, Lager (330ml) | 2% 6.5 Small Beer, Pale Ale (330ml) | 2% 6.5 Lucky Saint, Unfiltered Lager (330ml) | 0.5% 5.5 Adnams Wild Wave Cider (330ml) | 5% 5.5 Gin

Adnams Copper House Gin 40%	9.75
Sapling London Dry 40%	10.5
Sipsmith London Dry 41.6%	11.0
Hayman's London Dry 41.2%	13.5
The Botanist 46%	13.5
Hendrick's Gin 41.4%	13.5
Adnams First Rate, Triple Malt 45%	12.5
Hendrick's Gin 41.4%	13.5