

THE FAT BADGER

RESTAURANT FARM SHOP

*'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 12

Sussex Bramble

Sussex Blackberry steeped Adnams Copper House Gin, lemon, crème de mure

Wine of the Week

Lagone, Aia Vecchia, Tuscany, Italy, 2019

Wonderful wine with notes of cherry, vanilla and herbs. On the palate, it is dry, structured and elegant with flavours of plum, ripe cherries, wild berries and a hint of spice, followed by a lengthy and smooth finish.

Glass £13 / Bottle £65

JERSEY OYSTERS, SHALLOT VINAIGRETTE 4 each
COBBLE LANE CHARCUTERIE BOARD: COPPA HAM, FENNEL SALAMI, BRESAOLA, LOMO,
PICKLED SILVERSKIN ONIONS, CORNICHONS, TOASTED SOURDOUGH, BUTTER, OLIVE OIL 20
GLADWIN SUSSEX CHORIZO, HUNG NATURAL YOGHURT, CARAWAY CRISP BREAD 7.5
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, CORNICHON 3 each
FRESHLY BAKED SOURDOUGH, CEP MUSHROOM BUTTER 4.5

LA LATTERIA BURRATA, NUTBOURNE HERITAGE TOMATOES, BASIL GREMOLATA 12.5
ENGLISH FETISH CHEESE, COURGETTE, PICKLED WALNUT, BEETROOT, BULGUR WHEAT 11.5
HARISSA CORNISH MACKEREL, PICKLED CUCUMBER, FENNEL, CUCUMBER BROTH 12.5
BRIXHAM CRAB TRUFFLED MAC & CHEESE 12
CRISPY BRAISED VENISON CHIPS, RED CURRANT CRÈME FRAICHE 10

RED PEPPER & PROVALONE RAVIOLI, HOMEMADE RICOTTA, WILD MUSHROOMS 13/23
ROAST BRIXHAM HAKE, HARRISSA LENTIL PUREE, ANCHOVY & OLIVE SAUCE VIERGE 28
PAN FRIED BREAM FILLET, SUSSEX MARROW, PEAS, BACON, MINT BUTTER 22
WHOLE ATLANTIC PLAICE, PRAWN BUTTER SAUCE, CRISPY CAPERS 32
TFB BURGER, APPLEWOOD CHEESE, SMOKED BACON, PICKLED RED ONION, CEP TRUFFLE MAYO 18
GLOUCESTER OLD SPOT RACK OF PORK, ROAST ONION MASH, APPLE & MUSTARD SAUCE 24
SOUTH DOWN VENISON, PARSNIP PURÉE, CHESTNUT MUSHROOM RAGU, KALE CRISPS 28
LYON'S HILL SIRLOIN STEAK, SUSSEX GREEN BEANS, GRILLED SHALLOTS, CHIMICHURRI 36

WEST SUSSEX RIB OF BEEF, MUSHROOM, COGNAC SAUCE 93 to share

served with crispy salt baked potatoes, salad

NUTBOURNE HERITAGE TOMATO, RED ONION SALAD 5.5
GRILLED SWEETCORN RIBS, PAPRIKA, SRIRACHA 6
CRISPY SALT BAKED POTATOES, ROSEMARY SALT 5.5

BARON BIGOD CHEESE, SPICED TOMATO CHUTNEY, PETER'S YARD MIXED CRACKERS 12
ALMOND FRANGIPANE TART, GOLDEN RAISIN & CREME FRAICHE 8
PECAN BREAD AND BUTTER PUDDING, APRICOT JAM, VANILLA ICE CREAM 8
SUSSEX RASPBERRY TIRAMISU, COCOA DUST 8



Please note that a discretionary service charge will be added to your bill.
Kindly inform us of any allergies when ordering your meal.