

THE PIG'S EAR

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".

Farm-To-Fork Lunch Menu

22.0 For 2 Courses | 25.0 For 3 Courses

Wild Yeast Baguette, Herb Butter	4.0
Mushroom Marmite Éclair, Egg Confit (<i>Each</i>)	3.5

Starter

Broad Beans Hummus, Seasonal Vegetables Crudites

Or

Cornish Sardine, Bruschetta, Nduja Emulsion

Main

Suffolk Red Quinoa, Sussex Beetroots, Tahini Yoghurt

Or

Sussex Beef Steak & Sandwich, Horseradish, Baby Leaf

Dessert

TPE Cacao Mousse, Butterscotch



@thepigsear_

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.