

Local & Wild

LOCAL AND WILD MENU

£48 (ADDITIONAL WINE PAIRING £38)

SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON

GOATS CHEESE TART, BEETROOT JAM

NUTTY VINTAGE, NUTBOURNE, SUSSEX 2018

LAND

CHARGRILLED HAMPSHIRE ASPARAGUS, APPLE CHUTNEY, CREME

FRAICHE

BACCHUS, NUTBOURNE, SUSSEX, 2020

FARM

HANDMADE SUSSEX CHORIZO, HUNG YOGHURT, CRISPBREAD

BLUSH ROSE, NUTBOURNE, SUSSEX, 2021

SEA

QUEENIE SCALLOPS, WILD GARLIC BUTTER & SHED CRUMBS

ATHASSI XYNISTERI, MARATHASA, CYPRUS, 2022

MEADOW

LYONS HILL FARM BEEF BAVETTE, CAVOLO NERO, PEPPERCORN

SAUCE

MORELLINO DI SCANSANO, AIA VECCHIA, TUSCANY, ITALY,

2019

PUDS

WHITE CHOCOLATE MOUSSE, POACHED RHUBARB, CHOCOLATE

SHAVINGS

COTEAUX DU LAYON, CHATEAU SOUCHERIE, LOIRE, 2018

ROSEMARY SALTED CRISPY POTATOES £4.5 (ADDITIONAL)

PLEASE NOTE THAT A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. KINDLY INFORM US OF ANY ALLERGENS WHEN ORDERING YOUR MEAL.