

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

24.0 for 2 courses | 28.0 for 3 courses

Wild Yeast Baguette, House Butter	4.5
Mushroom Marmite Éclair, Egg Confit (each)	4.0

Starter

Bruschetta Whipped Westcombe Ricotta & Basil Pesto

Or

Hampshire Cured Trout, Beetroot Gel, Dill Oil

Main

Cauliflower 'Kiev', Pickled Golden Raisins, Burnt Cauliflower Puree

Or

Lyons Hill Beef Flank Steak, Chimichurri, jus

Dessert

Chocolate Mousse, Butterscotch



@thepigsear_

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