



**LOCAL AND WILD MENU £45**  
**(ADDITIONAL WINE PAIRING £38)**

**SNACKS**

MUSHROOM MARMITE ECLAIR, EGG CONFIT, CORNICHONS  
NUTBOURNE TOMATO GAZPACHO, MINT  
BEETROOT TAPIOCA, GOATS CHEESE MOUSSE, WALNUT  
**NUTTY BRUT, NUTBOURNE**

**RIVER**

PICKLED SARDINE, POTATO, NORI DRESSING  
**SUSSEX RESERVE, NUTBOURNE 2018**

**FARM**

PIG HEAD AND FERMENTED SPRING ONION TERRINE, TOMATO CHUTNEY  
**COTES DU RHONE BLANC, FRANCE, 2017**

**GRAIN**

HODMEDODS QUINOA, CHARGRILLED SPRING ONION, PICKLED VEGETABLES  
**CHARDONNAY, NUTBOURNE 2018**

**REFRESHER**

BLACKCURRANT GRANITA

**FIELD**

SUSSEX PORK, CHORIZO PUREE, GRILLED CORN, SAGE  
**ETNA ROSSO, SICILY, 2017**

**SWEET**

SUMMER BERRY FOOL, GIN, ALMONDS  
**HEAVEN ON EARTH, MUSCAT D'ALEXANDRIE, WESTERN CAPE**

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.