

'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

Cucumber & Mint Gimlet - 12

Adnams Gin, Fresh Mint & Fresh Cucumbers

Wine of the Week

JAFFELIN BOURGOGNE, PINOT NOIR, FRANCE , 2019
Smells of Blueberry and Cranberry cramble, the Bright Berry's offers the taste of Raspberry and Tobacco Vanilla.

Glass 9.50 / Carafe 28.40 / Bottle 48.00

Please note this is a sample menu. Items are subject to change based on seasonal availability

SOURDOUGH, WHIPPED BUTTER 3
MUSHROOM MARMITE ÉCLAIR 2.5 **
AA MALDON ROCK OYSTERS, SHALLOT VINAIGRETTE 6 FOR 15 / 12 FOR 25
COBBLED LANE CURES: PEPPERONI WITH BABY SHALLOTS PICKLED IN BEETROOT 7.0

CURED CHALK STREAM TROUT, BEETROOT, HORSERADISH BUTTERMILK 9.5
HAM HOCK TERRINE, APPLE & WHITE BALSAMIC PEARLS, SOURDOUGH 8.5
NUTBOURNE TOMATOES, LONDON BURRATA, WHITE BALSAMIC, TOASTED LINSEEDS 12.5
TEMPURA PURPLE SPROUTING BROCCOLI, SWEET CHILLI SAUCE, FLAKED ALMONDS 8
DEVON BEEF CARPACCIO, ROCKET, SOMERSET PECORINO 12.5

SPICED YELLOW CAULIFLOWER, SPINACH, GOLDEN RAISEN & CAPER PURÉE, ALMONDS 18** CREEDY CARVER CHICKEN BREAST, ASPARAGUS RISOTTO, TRUFFLE JUS 24
CONFIT PORK, CAULIFLOWER CHEESE PURÉE, POACHED PEAR & BLACKPUDDING, KALE 24
PAN FRIED POLLOCK, BRAISED LENTILS WITH LEEK & SPINACH 22

CRISPY SALT-BAKED POTATOES, ROSEMARY SALT 5.5
PURPLE SPROUTING BROCCOLI, ALMONDS & GARLIC 5.5
BUTTERED JERSEY ROYALS 5.5
BIODYNAMIC GREEN LEAF SALAD, TFB HOUSE DRESSING 5.5

BAKED TRUFFLE TUNWORTH CHEESE, GOLDEN BEETROOT CHUTNEY 14
SALTED CARAMEL CHOCOLATE TORTE, BRANDY-SOAKED GOLDEN RAISINS, CLOTTED CREAM 7
ALMOND & FRANGIPANE TART, RHUBARB & CRÈME FRAÎCHE 7
RACHELS GOATS CHEESE, CORNISH GOUDA, BLUE VINNY, HONEY & CHUTNEY 12

**this is our #oneplanetplate dish, contributing to a better food future. We're taking part in a global restaurant campaign to put sustainability on the menu

