

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 - 11.50 Burns Baby Burn Bruichladdich Whisky, Lemon Juice, Vanilla Syrup, Apple Juice

Wine of the Week Ceretto Nebbiolo d'Alba 'Bernardina' 2018 Fermentations in stainless steel and ageing in old wood produces wines of great expressive potential, complex and long-lived. Bottle 54

\*Please note this is a sample menu. Items will change based on seasonal availability\*

OYSTERS: PACIFIC 3.5 or 18 for 6

SOURDOUGH BREAD, CEP BUTTER 4 MUSHROOM MARMITE ECLAIR, EGG CONFIT, CORNICHON 2.5 each \*\* BAHARAT SPICED CAULIFLOWER, TAHINI YOGHURT, GOLDEN GRAPES 6 PAN-FRIED GOAT'S CHEESE, HONEY GLAZED HAZELNUTS, THYME 8

GRILLED LEEK HEARTS, BRAISED CHICORY, BURNT LEEK EMULSION, PUMPKIN SEED GRANOLA 9 CELERIAC SCHNITZEL, RADICCHIO, CHILLI JAM, PICKLED TROMPETTES 11 HACKNEY BURATTA, BLOOD ORANGE, TOASTED HAZELNUTS, RADICCHIO SALAD 12.5 CRISPY COD CHEEK GOUJONS, TARTARE SAUCE, BEETROOT PICKLED BABY SHALLOTS 10 SOUTH COAST SCALLOPS, CARAMELISED APPLE, PANCETTA, LUMPFISH CAVIAR 15

TRENDING SALAD, OAK LEAF, RADICCHIO, BEETROOT PICKLED SHALLOTS, CASHEL BLUE CHEESE 16 WILD MUSHROOM, PUY LENTIL & CELERIAC LASAGNE, KING OYSTER MUSHROOM, KALE 19 NORTH SEA HALIBUT, PICKLED CHICORY GRATIN, HAM HOCK, GRAPE & PORT SAUCE 29 WHOLE SCOTTISH MEGRIM SOLE, PICKLED BABY SHALLOTS, CHIVE BUTTER SAUCE 32 OXFORD SANDY & BLACK PORK CHOP, CAULIFLOWER, BRAISED RED CABBAGE, OYSTER MUSHROOMS 28 SOUTH DOWNS FALLOW DEER, DAHL PURÉE, CARROT CAKE, CHIDDINGFOLD CARROT 28 LYONS HILL FARM BEEF FILLET, TRUFFLED CELERIAC, RAINBOW CHARD, KING OYSTER MUSHROOMS 38

MIXED LEAF SALAD, HONEY MUSTARD DRESSING 3.5 RAW BRUSSEL SPROUT SALAD, CANDIED WALNUT, KEEN'S CHEDDAR, APPLE 4 CRISPY ROASTED POTATOES, ROSEMARY SALT 4.5

WHITELAKE' TOR, BARON BIGOD, LANCASHIRE BOMB, APPLE CHUTNEY 12 HONEY & YOGHURT PANNACOTTA, MULLED WINE POACHED PEAR, YORKSHIRE PARKIN CRUMB 8 DARK CHOCOLATE & HAZELNUT PRALINE DELICE, SEA BUCKTHORN SORBET 8 COX APPLE TARTE TATIN, RUM & RAISIN ICE-CREAM 8

\*\*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

