



THE

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SUSSEX

**KITCHEN TABLE**

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Host a Local & Wild lunch or dinner at our Chef's Table for an extraordinary dining experience in the heart of our Soho restaurant.



The beating heart of any restaurant is its kitchen and this couldn't be more true at Sussex. Take a seat with the best view in the house - tucked beneath the main dining room, in chef Oliver Gladwin's formidable kitchen.

Watch on as our charismatic chefs prepare and plate up your meal for you and your guests.

Reserve the whole table for a group between 8 - 16 guests and enjoy our eight-course Chef's Feast Tasting Menu for £62, cooked and served by our chefs.

Email: [info@sussex-restaurant.com](mailto:info@sussex-restaurant.com) to book your spot today!

# KITCHEN TABLE

## *Tasting Menu*

Our eight-course tasting menu showcases the best of British produce, including wild game and foraged vegetables and herbs cooked with creativity and flair.



**Chef's Feast Tasting Menu -  
£62 for an 8-course private dining experience.**

Enjoy intimate and interactive dining at our chef's table with a Tasting Menu showcasing the best of British. Whether you are hosting a birthday bash or bringing your team out for a business lunch, the Sussex Kitchen Table offers an experience that is a cut above the rest.

The Kitchen Table hosts up to sixteen guests and we require a minimum of eight guests to secure a reservation. Watch on as our charismatic chefs cook and serve you and your guests.

Our Tasting menu is available every Tuesday - Saturday for both lunch and dinner.

# KITCHEN TABLE

## *Nutty Lunch*

Make an afternoon of it every Saturday and Sunday at our Kitchen Table with our "Nutty Lunch Offer".



**Nutty Lunch Menu - £65 for a five-course private dining experience complimented by Nutbourne wine**

We're serving a five-course lunch menu featuring all the Sussex favourites from moreish mouthfuls to wild game tortellini and divine desserts.

The meal is paired with wine from our own vineyard, Nutbourne in West Sussex.

Available every Sat & Sun at 12pm and 2.30pm

PLEASE NOTE, WE REQUIRE A MINIMUM OF 8 GUESTS PER RESERVATION.

NUTBOURNE WINE PAIRING LIMITED TO 1 BOTTLE PER PERSON.  
FIRST SITTING LIMITED TO 2 HOURS.

# KITCHEN TABLE



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63 - 64 FRITH STREET, SOHO, W1D 3JW  
INFO@SUSSEX-RESTAURANT.COM, @SUSSEX\_RESTO

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# SUSSEX

## KITCHEN TABLE EVENTS

Fantastic gift experiences at the Kitchen Table!

Meet, eat and create with the Gladwin Brothers at Sussex.  
See all upcoming events below and book your space now.

- 16 seats available per event and going fast -

MOTHER'S DAY WELLINGTON

**£65**

MASTERCLASS

PER PERSON

SATURDAY 21ST MARCH, 12PM, 2PM & 5PM

Join Oliver Gladwin, for a masterclass in a British classic - Beef Wellington! The sessions run from 12pm and include an interactive wellington-making session, a 3-course meal in our main dining room and a glass of our English Nutbourne wine.

SUSSEX BEEF BUTCHERY DEMO

**£45**

PER PERSON

SATURDAY 23RD APRIL, 12PM

Get a hands-on lesson in butchery skills with Chef Patron Oliver Gladwin as he takes you through his approach to breaking down our Sussex beef. Bring your chatty hat as the Sussex chefs talk through where our meat comes from and how to make the most of beef cuts from prime rib to those often discarded gems. The class runs for 45 minutes and all guests are welcome to order drinks and snacks throughout the demonstration. Our lovely hosts will sort you out a reservation for after the class if you would like one!

EMAIL [MEG@GLADWINBROTHERS.COM](mailto:MEG@GLADWINBROTHERS.COM) TO BOOK YOUR SPOT  
OR TO BUY AN EXPERIENCES GIFT VOUCHER!