



Local & Wild

Mother's Day Menu
Sunday 10th March

WHILE YOU WAIT

RHUBARB COLLINS 12.0

Homemade Forced Yorkshire Rhubarb Purée, Adnams Gin, Double Dutch Double Lemon, Sugar Syrup, Fee Brothers Rhubarb Bitters

NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX 12.0

MOUTHFULS

MUSHROOM MARMITE ÉCLAIR

CHALK STREAM TROUT CORNETTO, DILL OIL POWDER

STARTER

BRILL CRUDO, RADISH, LEMON VERBENA DASHI

MAIN

SWEET CURED CONFIT HOGGET SHOULDER, LAMB

SWEETBREADS, WILD GARLIC, ANCHOVY & WHITE BEAN SALSA

DESSERT

BURNT BUTTER MILK CARAMEL, LADY

GREY SHORTBREAD BISCUIT

45.0

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL





Local & Wild

Mother's Day Menu (Vegetarian) Sunday 10th March

WHILE YOU WAIT

RHUBARB COLLINS 12.0

Homemade Forced Yorkshire Rhubarb Purée, Adnams Gin, Double Dutch Double Lemon, Sugar Syrup, Fee Brothers Rhubarb Bitters

NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX 12.0

MOUTHFULS

MUSHROOM MARMITE ÉCLAIR

GOAT'S CHEESE CORNETTO, HONEY ROASTED HAZELNUTS

STARTER

GRILLED BABY LEEKS, DUCK EGG VINAIGRETTE

MAIN

WILD MUSHROOMS & WILD GARLIC RISOTTO,

GRATED CURED EGG YOLK, AGED GOUDA

DESSERT

BURNT BUTTER MILK CARAMEL, LADY

GREY SHORTBREAD BISCUIT

45.0

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

