

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 12.0 – Peach and Herb Tipple

Peach infused Adnam's vodka, Basil, Rosemary, Plum, Lemon

WINE OF THE WEEK – SPATBURGUNDER

PINOT NOIR, REICHSRAT VON BUHL, GERMANY, 2016 Dark red, with aromas of red & dark berries. Rich and smooth on the palate with hints of nutmeg and a pepper finish.

13.5 Glass, 39.4 Carafe, 68 bottle

RABBIT'S SOURDOUGH, GARLIC BUTTER 3.5 MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 2.5 each* SMOKED MACKEREL CORNETTO, DILL POWDER 2.5 each CHICKEN SKIN CRACKLING, CHICKEN FAT EMULTION 3.5

WILD BOAR CHIPOLATA, MUSTARD AND CREAM JUS, WATERCRESS 7.0 SUSSEX CHORIZO, LABNEH, CRISPY KALE, CARAWAY CRISP BREAD 10.0 ANCHOVIES, CARROT, FENNEL, BABY LEEK 11.0 SOUTH COAST PANKO COD CHEEKS, THYME EMULSION, WATERCRESS 11.0 TEMPURA MARROW, SWEET CHILLI SAUCE, CHIVES 9.0 SHELL ON RED PRAWNS, SOY, LEMON 12.0

MISO GLAZED AUBERGINE, CAULIFLOWER, GOAT'S CHEESE, PUMPKIN SEEDS 20.0 SANDY BLACK PORK TENDERLOIN, CAVOLO NERO, BROCCOLI, GIROLLES, JUS 25.5 HAKE FILLET, HERITAGE CARROTS, ROMANESCO, WATERCRESS VELOUTÉ 25.0 LAMB RUMP, GRILLED COURGETTE, FENNEL, PATTY PAN, ROSEMARY JUS 26.5 SQUID INK LINGUNE, BEEF RAGU, CAVE AGED CHEDDAR 21.0

SALT BAKED POTATOES, ROSEMARY SALT 5.0 CONFIT CORNISH BABY POTATOES, CREAM SAUCE 6.0 CHEF FARM CORN RIBS, PAPRIKA SALT 6.0

CASHEL BLUE, CAVE AGED CHEDDAR, BATH SOFT, RACHEL'S GOAT HOMEMADE CHUTNEY, CRISP BREAD 15.0

SALTED CARAMEL CHOCOLATE TORTE, MASCARPONE, CARAMEL SAUCE 8.0 'PORTOKALOPITA' ORANGE PIE, CRÈME FRAÎCHE 8.5

*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