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We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin’s family farm in Sussex & by-catch specials from nearby coastlines. We call this “Local & Wild”.

**FARM TO FORK MENU**

2 COURSES 24.0 | 3 COURSES 28.0

**While you wait**

Rabbit Wild Yeast Bread, House Butter | 4.5

Mushroom Marmite Éclair, Egg Confit | 4.0 *(each)*

BBQ Broccoli, Red Pepper Sauce, Pickled Cucumber

***OR***

Atlantic Coley Fishcake, Homemade Tartare Sauce

Newlyn Baby Monkfish, Tomato & Saffron Broth

***OR***

¼ Rotisserie Free Range Chicken, Green Salsa

Dark Chocolate Mousse, Salted Caramel

*Add on:*

Bistro Fries, Smoked Shallot Mayo| 6.5

Baby Lettuce & Preserved Vegetable Salad, House Dressing | 7.0