

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 - THE PINK FLOYD 11.5

Blood Orange infused Adnams gin, Rose syrup, lemon juice, pomegranate soda

CHATEAU DE FONTAINE-AUDON, SANCERRE 2022

A very expressive nose, perfectly typical of the Sauvignon Blanc grape variety, with floral & citrusy notes of lemon and grapefruit. Perfect balance and freshness on the palate.

£55 bottle

RABBIT WILD YEAST BREAD, SMOKED COD ROE BUTTER 4.0
MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 3.0 each
GARDEN PEA TARTAR CORNETTO, LEMON VERBENA, WILD GARLIC FLOWERS 3.5 each
SMOKED MACKEREL CORNETTO, LUMPFISH ROE CAVIAR, DILL 3.0 each

SEA BREAM TARTAR, MUSHROOM DASHI, SOY LINE, SPRING ONION 13.5 CURED TROUT, DILL EMULSION, NORI 12.5 HACKNEY BURRATA, NUTBOURNE CONFIT TOMATOES, CHIVES 12.5 SUSSEX LAMB SWEETBREAD, RED ONION JAM, SMOKED BACON FOAM 13.5 CHICHESTER COURGETTE FLOWER, GOATS CHEESE, HARISSA 11.0 SCALLOP CARPACCIO, DILL, ORANGE, SEAWEED 12.5

GRILLED ARUNDEL ASPARAGUS, BIO DYNAMIC PEAR VINEGAR HOLLANDAISE 18.0 GORGONZOLA TRUFFLE RAVIOLI, SHERRY BURNT BUTTER DRESSING 13.0/22.0 LINE-CAUGHT HALIBUT, JERUSALEM ARTICHOKE, CAVIAR & CITRUS BUTTER 32.0 PORK TENDERLOIN, SPRING ONION, OYSTER MUSHROOMS, BROADBEANS THYME JUS 28.0 9-YEAR-OLD SUSSEX RIB OF BEEF 45 DAY AGED 92.0 to share

SALT BAKED POTATOES, ROSEMARY SALT 6.5 BUTTERED SEASONAL GREENS 6.5 ROASTED SPICED VEGETABLES 6.0

WOOKEY HOLE CHEDDAR, ROSARY GOAT, CASHEL BLUE, BATH SOFT, HONEY 15.0 BREAD PUDDING, SOFT CREAM CHEESE, STRAWBERRY COMPOTE 12.0 to share 70 % COCOA CHOCOLATE, RAW CREAM, HAZELNUT BUTTER 7.5 CITRUS CHEESECAKE, WHITE CHOCOLATE AND BERRIES 8.0