

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'.

## APERITIF, RABBIT GIMLET

Adnams First Rate gin, fresh lime

## WINE OF THE WEEK, NUTBOURNE PINOT NOIR, 2018

In celebration of harvest this month, enjoy this much anticipated vintage of our 100% Pinot Noir red wine from the wonderful hot summer of 2018.

SOURDOUGH BREAD, WHIPPED SHALLOT BUTTER 2.5

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON x4 5.0

BRITISH CHARCUTERIE PLATTER 15.0;

CURED SMOKED BATH CHAPS, TREALY FARM SALAMI, OX HEART PEPPERONI

WHIPPED SMOKED COD'S ROE, HERITAGE CARROTS, SEAWEED AND SCALLOP ROE 5.5 CHORIZO CROQUETTES, SAGE MAYONNAISE 5.0

LAVERSTOKE MOZZARELLA, ROASTED PEAR, MARJORAM, HAZELNUTS 8.0 ½ DOZEN QUEENIE SCALLOPS, APPLE, FENNEL, ALMOND & BUTTERFLY SORREL 15.0 SMOKED CHALKSTREAM TROUT, SOUR CREAM, DILL 8.0

VENISON PASTIES, LOVAGE, GOLDEN GRAPES, CAPER RELISH 8.0
ONION SQUASH GNOCCHI, TUNWORTH SAUCE, CRISPY SAGE 9.0
SUSSEX BEEF TARTARE, BLACK WALNUT, CHESTNUT MUSHROOMS 12.0
LEEK HEARTS, CULTURED CREAM, DANDELION, HONEY, SEED CLUSTERS & BLACK TRUFFLE 10.5

CRAB THERMIDOR, FENNEL & RADISH SALAD 24.0
PUFF BALL MUSHROOMS MILANESE, FRIED EGG, GREEN SAUCE, CHILI 16.0
RED GROUSE, CAULIFLOWER PURÉE, ROASTED BEETS, GREEN PEPPER SAUCE, WILD SORREL 18.0
ROSEHIP GLAZED SPATCHCOCK PARTRIDGE, RAINBOW CARROT SALSA, ALEXANDER 22.0

400G AGED SUSSEX BEEF RIBEYE FOR TWO £48 ADD BLACK AUTUMN TRUFFLE £12

GRILLED CARROTS, PINE VINAIGRETTE 4.0
BAHARAT SPICED CAULIFLOWER, TAHINI EMULSION 4.5
ROASTED ONION SQUASH, CANDIED WALNUTS, BURNT BUTTER 5.0

BAKED TRUFFLE TUNWORTH, TOASTED ONION CRACKER, CRYSTALLISED HONEY 18.0

HAZELNUT PRAELINE TORTE, BAKED WHITE CHOCOLATE, MEADOWSWEET SHERBERT 8.0 APPLE FRANGIPANE, BAY LEAF CREAM 8.0 A PIECE OF HONEYCOMB CRUNCHIE, VANILLA MASCARPONE, TARRAGON SUGAR 3.5 EACH