

RABBIT

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'.

Please note, our menu is subject to small changes according to what we receive from the market and farm.

RABBIT'S BREAD, CEP BUTTER 2.5
MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 4.0
WHIPPED COD'S ROE, NORI TAPIOCA CRACKER, ENGLISH CAVIAR 4.0
TREALY FARM PORK & FENNEL SALAMI, CORNICHONS 5.0
CARROT HUMMUS, HAZELNUT DUKKAH, CRUDITES, CARAWAY CRISP BREAD 5.0

ENGLISH BURRATA, GRILLED PEARS, CHICORY, CELERY, PICKLED WALNUT 12.0
GIN CURED CHALK STREAM TROUT, GOLDEN BEETROOT, CRÈME FRAÎCHE, DILL 9.0
SOUTH COAST SCALLOPS, CAULIFLOWER, PANCETTA, APPLE 14.0
PORK, APRICOT & PISTACHIO TERRINE, CARAMELISED APPLE, PICKLED RAISINS 10.0
SUSSEX CHORIZO, YOGHURT, CARAWAY CRISP BREAD, CRISPY KALE 9.0

HARISSA CHARRED AUBERGINE, PUMPKIN SEED BUTTER, FETA 14.0
EGG YOLK ENRICHED PARSLEY LINGUINE, VENISON RAGU, SOMERSET PECORINO 18.5
ROASTED NORFOLK PHEASANT, RED CABBAGE, BEETROOT, RED WINE JUS 18.0
SOUTH COAST HAKE FILLET, CELERIAC, RAINBOW CHARD 19.0
SUSSEX FALLOW DEER, TRUFFLED TURNIP, WILD MUSHROOMS, RED WINE JUS 22.0

SHAVED BRUSSEL SPROUT SALAD, HONEY MUSTARD, CANDIED WALNUT, APPLE 5.0
SALT BAKED POTATOES, THYME SALT 5.0
TRUFFLED CAULIFLOWER CHEESE 6.0

CHEESE BOARD, PEAR & BEETROOT CHUTNEY, OAT BISCUITS 12.0
BATH SOFT, ISLE OF WIGHT BLUE, CAVE AGED CHEDDAR, RACHEL'S GOAT

SALTED CARAMEL CHOCOLATE TORTE, WHIPPED MASCARPONE, CHERRY 7.0
RED WINE POACHED PEAR, ALMOND & LEMON GALLETE 7.0