

We use all things wild, foraged, and locally grown, often including sustainable livestock from the Gladwin's family farm in West Sussex – we call this 'local & wild'.

We are opening our doors on Tuesday the 18th of May from 12pm. Our reservations are open for bookings throughout the summer under the below opening times.

Tuesday – Saturday | Lunch 12-3pm | Dinner 5pm – 10:30pm Small Plates 3pm – 5pm | Sunday Roast 12pm – 8pm

SOURDOUGH BREAD, SMOKED BUTTER 2.5 PORK & FENNEL SALAMI, PICCALILLI 4.0 RACHEL'S GOATS CHEESE, BURNT APPLE, CRISPBREAD 8.0

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 2.5 CHARRED TROUT BELLY, SEA ASPARAGUS, VERBENA 3.0 CARAMELISED BRIOCHE, DUCK LIVER MOUSSE, SORREL 3.0 BROAD BEAN HUMMUS, SUMAC, CONFIT SHALLOT, CRISPBREAD 5.5

SCALLOP COOKED IN SHELL, CAULIFLOWER PURÉE, PURPLE ASPARAGUS 12.0 MONKFISH CRUDO, SPELT, PICKLED CHILI, ORANGE, LEMON VERBENA 9.0 ENGLISH BURATA, WILD GARLIC, MINT, MUSTARD CRESS, ROCKET 12.0 LAMB SWEETBREADS, BACON, PEAS, VERJUS SAUCE 10.0 SUSSEX CHORIZO, YOGHURT, CRIPBREAD, KALE 8.0

CONFIT NUTBOURNE TOMATOES, BURNT AUBERGINE, NORI, LEMON TYME 10.0 GNOCCHI, ENGLISH PECORINO, CURED YOLK, SAGE 12.0 OAK SMOKED CHALK STREAM TROUT, SEA KALE, BUTTER SAUCE 18.0 ROASTED GUINEAFOWL, MORRELS, ENGLISH MUSTARD SAUCE, TARRAGON 22.0 GKG BEEF, BURNT CELERIAC, WYE VALLEY ASPARAGUS, RED WINE JUS 24.0

WHOLE ROASTED BRILL, PRESERVED LEMON & CHILI, FENNEL, SEA ASPARAGUS 38.0 CONFIT LAMB SHOULDER, CRUSHED JERSEY ROYALS, WILD GARLIC, MINT 45.0

SMOKED POTATOES, BROWN BUTTER HOLLANDAISE 6.0 MUSTARD CRESS, ROCKET, RHUBARB VINAIGRETTE, FRIED ONIONS 5.0 HISPI CABBAGE, CARAMELISED SHALLOTS 5.0

CHOCOLATE TORTE, SALTED CARAMEL, CRÈME FRAICHE 7.0 RHUBARB FLAN, QUINCE, LEMON THYME 7.0 ROSÉ & RASPBERRY TARTLET, LICORICE CREAM 7.0 A PIECE OF HONEYCOMB CRUNCHIE, MASCARPONE, TARRAGON SUGAR 3.5