

SUSSEX

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
Quince & Rosehip Gimlet 14.0

Sussex rosehip & quince infused Adnams Copper House gin, lime.

Château Cissac, Haut Medoc, Bordeaux, France, 2015 78.0

Traditional style of the Cissac, the plum and fruity character of the vintage shines through. Cassiskjjj and graphite aromas follow through the palate with plummy fruit, savory complexity and effortless class.

Please note this is a sample menu

SUSSEX WILD YEAST BREAD, SALTED CEP BUTTER 4.5
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, CORNICHON 3.0 each
COD'S ROE CORNETTO, WALNUT CRUMBS 3.5 each
ENDIVE, STILTON, BEETROOT JAM 3.0
HANDMADE SUSSEX CHORIZO, HUNG YOGHURT, FRIED KALE, CRISPBREAD 7.5

EXMOOR CAVIAR, CRISPBREAD, CREME FRAICHE, CHIVES 15.0

ROASTED BOSHAM BROCCOLI, HONEY GOCHUJANG GLAZED, CRISPY SHALLOT, NUTS CRUMBS 10.5
STUFFED LEEK HEART, CHEDDAR FONDUE, ONION CONFIT, CANDIED HAZELNUTS 10.0
CARAMELISED ONION BUTTER BEAN HUMMUS, DUKKAH, CARAWAY CRISPBREAD, HERITAGE CARROT 11.5
SOUTH DOWNS VENISON CIGARS, HOMEMADE CHILLI MAYONNAISE 11.5
HACKNEY BURRATA, ARUNDEL BASIL PESTO, CARAWAY CRISPBREAD, CHICHESTER WATERCRESS 13.5
PAN SEARED SHETLAND KING SCALLOP, KELSEY CHILLI & GARLIC ROE BUTTER SAUCE 12.0
HAMPSHIRE CHALK STREAM CURED TROUT, CHICHESTER BEETROOT PURÉE & BUTTERMILK WATERCRESS 14.0
SOUTH COAST SALMON & COD FISHCAKE, FARM CHEDDAR FONDUE, SPRING ONION, CHILLI, BRAEBURN APPLE 12.5

BOSHAM SPICED ROAST CAULIFLOWER, TAHINI YOGHURT, WILD MUSHROOM, CANDIED WALNUT 19.0
HOMEMADE MUSHROOM RAVIOLI, BUTTER SAGE SAUCE, HAZELNUT CRUMBS 24.0
GARLIC & ROSEMARY ROASTED IRON AGED PORK CHOP, MIDHURST HERITAGE CARROT & SAVOY CABBAGE, JUS 27.0
SOUTH COAST COD WELLINGTON & RAINBOW CHARD SAFFRON BUTTER SAUCE, PARSLEY OIL 30.0
SOUTH DOWNS VENISON, JERUSALEM ARTICHOKE PURÉE, CHICHESTER BEETROOT & BLACKBERRIES, RED WINE JUS 29.0
LYONS HILL FARM BEEF SIRLOIN, RAINBOW CARROT, RED WINE JUS 34.0

LYON'S HILL BONE IN SIRLOIN, RED WINE JUS 65.0 (to share with rosemary crispy potatoes)

LYONS HILL FARM BEEF WELLINGTON, RED WINE JUS 84.0 (to share with a choice of 2 sides)

ROSEMARY CRISPY POTATOES 5.0
ENGLISH PECORINO & TRUFFLE POTATOES 6.0
MIXED LEAF SALAD, KEENS CHEDDAR, JAZZ APPLE, CANDIED WALNUT 6.0

POACHED CONFERENCE PEAR, NUT CRUMBS, CRANBERRY JAM 6.0
SALTED CARAMEL CHOCOLATE TORTE, CHANTILLY CREAM 8.0
SPOTTED DICK, MINCEMEAT SPONGE, BURNT BUTTER CUSTARD 8.00
SELECTION OF ENGLISH CHEESES, CHUTNEY, CRISPBREAD 4.0 each

IF YOU LIKE US, TELL US! SHARE THE LOVE AND TAG US USING @SUSSEX_RESTO #LOCALANDWILD
GAME DISHES MAY CONTAIN SHOT.
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.