

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'.

RABBIT APERITIF £12.5 – CUCUMBER & MINT GIMLET Hendricks Gin, Fresh Mint, Cucumber

WINE OF THE WEEK – 'CLOS DU ROI' 2017 1er Cru, Beaune Dry and vibrant Pinot Noir with earthy notes, red & black fruits and a hint of vanilla. £14.5 glass, £70 bottle

Please note this is a sample menu. All items are subject to change based on seasonal availability

RABBIT'S BREAD, BURNT BUTTER EMULSION 3.0

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 2.5 each **

WHIPPED COD'S ROE, CRISP BREAD, ENGLISH CAVIAR 4.5

BROADBEAN HUMMUS, HAZELNUT DUKKAH, CRUDITÉS, CARAWAY CRISP BREAD 5.5

BEETROOT CARPACCIO, ROCKET PESTO, PUMPKIN SEEDS 8.0

GRILLED WYE VALLEY ASPARAGUS, TRUFFLE EMULSION, HEN'S EGG 11.0

SEA BREAM TARTAR, WOODLAND MUSHROOM AND ENGLISH SOY, HEN EGG 10.0

HAM HOCK & PEPPERCORN TERRINE, PICKLED BEETROOT SHALLOTS, APPLE PEARLS 9.0

SOUTH COAST GRILLED OCTOPUS, RED WINE & ORANGE SAUCE, POTATO BREAD 9.0

SUSSEX CHORIZO, LABNEH, CRISPY KALE, CARAWAY CRISP BREAD 9.0

ROASTED ROMANESCO, MISO GLAZE, CHILLI, ARTICHOKE CREAM, CREAM CHEESE 19.0 LINE CAUGHT HALIBUT, BROCCOLI PURÉE, FRIED CAPERS, MONK'S BEARD 22.5 PORK RIB CHOP, BABY ARTICHOKE, BUTTERED SPINACH, RED WINE JUS 23.5 RABBIT SADDLE, HERITAGE CARROT PURÉE, RAINBOW CHARD, MINT GEL 26.0

CORNISH BABY POTATOES, CREAM CHEESE, CHIVE 6.0 SALT BAKED POTATOES, ROSEMARY SALT 6.0 BRITISH BROADBEANS, SALSA VERDE 6.0

CHEESE BOARD, PEAR & GOLDEN BEETROOT CHUTNEY, CRISPBREAD 9.0 CASHEL BLUE, CAVE AGED CHEDDAR, BATH SOFT

SALTED CARAMEL CHOCOLATE TORTE, BLOOD ORANGE 7.0 WHITE CHOCOLATE & BLUEBERRY CHEESECAKE, TOASTED ALMONDS 7.0 ARMAGNAC FRANGIPANE TART, VANILLA CHANTILLY 7.0

this is our **#oneplanetplate dish, contributing to a better food future. We're taking part in a global restaurant campaign to put sustainability on the menu