

Local & Wild

LOCAL AND WILD MENU £48 (ADDITIONAL WINE PAIRING £38)

SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
NORI CRISPBREAD, SPICED CARROT PUREE, SAGE

NUTTY VINTAGE, NUTBOURNE, SUSSEX

FIELD

CHARGRILLED SOMERSET GOATS CHEESE, SPICED PLUM CHUTNEY,
BLACK ONION SEED

ALTANO DOURO WHITE, PORTUGAL, 2021

FARM

HOMEMADE SUSSEX CHORIZO, HUNG YOGHURT, BOSHAM GREEN KALE

BLUSH ROSE, NUTBOURNE, SUSSEX, 2020

SEA

SALMON, COD & SQUID INK TORTELLINI, DEVON CRAB BISQUE

BACCHUS, NUTBOURNE, SUSSEX, 2020

MEADOW

SOUTH DOWNS VENISON STEAK, MIDHURST PARSNIP PUREE,
RED WINE JUS

ALTURA 350, CARIGNAN, FRANCE, 2019

PUDS

SALTED CARAMEL CHOCOLATE TORTE, CHANTILLY CREAM
COTEAUX DU LAYON, CHATEAU SOUCHERIE, LOIRE, FRANCA, 2018

Please note that a discretionary service charge will be added to your bill.

Kindly inform us of any allergens when ordering your meal.

ROSEMARY SALTED CRISPY POTATOES £5 (ADDITIONAL)