sussex

By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines – We call this "Local & Wild".

Thursday 31sth July 2025

Daily Loosener - Moatwood Gin Sidecar Moatwood Gin, Honey, Mint, Lemon	14.0
Moatwood Gil, Holley, Mille, Lemon	
Nutbourne Pinot Meunier, West Sussex, 2023 A rare still expression of Pinot Meunier—typically a Champagne varietal—crafted as a vibrant English red. Light-bodied and elegant, the 2023 vintage opens with cranberry brightness, deepens into hedgerow blackberries, and finishes with gentle earthy, savoury notes. Lightly chilled, it's the ultimate summer red: refreshing, nuanced, and unmistakably local	25 .0 44.0
Summer Special Beef Tartare OR Half Native Lobster, With Fries & Glass Of Sussex Reserve	25.0
Subject to availability, please check with your server.	
Jersey Oyster, Shallot Vinaigrette (Each, Half Dozen)	4.5 25.0
Sussex Wild Yeast Bread, House Butter	4.0
Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon (each)	4.0
Smoked Cods Roe Crispbread, Trout Roe (each)	4.5
Broad Bean Hummus, Crudité, Caraway Crispbread	9.5
Hampshire Cured Trout Croquette, Sussex Chilli Mayonnaise	10.5
Gladwin Chorizo, Hung Yoghurt, Crispbread	9.0
Duck heart & Pork Skin Ragu, English Pecorino	12.0
Sussex Beef Tartare, Pickled Cornichon, Shallots, Egg Yolk	15.0
BBQ Cornish Octopus Skewer, Sussex Peppers, Tomato	14.0
Hampshire Cured Trout, Chichester Beetroot Puree, Cucumber	13.5
London Burrata, Kent Nectarine, Basil Pesto	14.5
Roasted Baby Squash Carpaccio, Somerset Goats Cheese, Walnut	12.0
BBQ Hispi Cabbage, Creme Fraiche, Parsley Pesto	11.5
BBQ Padron Peppers, Westcombe Ricotta, Dukkah	10.5
Truffled English Pecorino Salt Baked Crispy Potatoes	7.5
Salt Baked Crispy Potatoes Skin on Fries	6.0
Sussex Baby Gem, Cucumber & Radish, House Dressing	6.5
Robata Grill Specialty Cuts - See The Blackboards	
All our cuts are thoughtfully sourced — from sustainable day boat fish and Nutbourne	
vineyard-reared livestock to retired Lyons Hill beef and free-range Somerset chickens.	
Sussex BBQ Aubergine, Tahini Yoghurt, Nutbourne Tomato & Lentils, Walnuts	22.0
Cornish Monkfish, Lardo Butter Sauce, Shetland Mussels & Caviar	34.0
Tamworth Pork Chops, Chichester Courgette, Sussex Blackberries, Jus	28.0
Lyons Hill Farm Beef Flat Iron, Chimichurri, Jus	26.0
Lyons Hill Farm Beef Fillet Wellington, Green Salad, Salt Baked Potatoes	95.0
(To Share For 2, Allow 45 Minutes from Ordering)	
Sauces Bearnaise, Peppercorn, Chimichurri	3.0

SIGNATURE COCKTAILS

Nutbourne Negroni ADNAMS FIRST RATE GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	13.5
Sussex 75 ADNAMS GIN, NUTTY VINTAGE, LIME, HIBISCUS SYRUP, ROSE BITTERS	13.0
Picante Roja CHILLI INFUSED TEQUILA, LIME, DEMERARA, CELERY SALT, GRAPEFRUIT BITTERS	14.0
Burnt Butter Old Fashioned BROWN BUTTER BOURBON, VANILLA SYRUP, WALNUT BITTERS	14.0
Bluebbery Mezcalita MEZCAL, LEMON, COINTREAU, BLUEBERRY SYRUP	14.0
NON-ALCOHOLIC COCKTAILS	
Seedlip Sour SEEDLIP GARDEN, LEMON, APPLE JUICE, MIRACULOUS FOAMER	9.5
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	9.5
Apricot Iced Tea INFUSED APRICOT, EARL GREY TEA	9.5
BEERS	
Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Sussex Pale Ale (500ml) 3.5%	7.0
Adnam's Kobold Draft Lager (500ml) 4.7%	6.8
Lucky Saint 0.5% Adnams Wild Wave Cider 0.5%	5.5
Adnams Blush Cider (330ml) Adnams Wild Wave Cider 4%	5.5
AFTER DINNER	
	11.5
Pedro Ximenez, Barbadillo, NV, Spain	12.5
Coteaux Layon, Chateau Soucherie, 2020	14.0
Maison Sichel, Sauternes, 2023	14.0
Passito di Pantelleria, Sicily, 2020	
Graham's, LBV, Portugal 2018	10.0
Taylor's 10 Years Old Tawny Port, Portugal	10.5
Taylors 20Y Tawny Port, Portugal	13.5
Kingston Black	7.5
Delmain XO Cognac	11.0

Old Fashioned | ADNAM'S RYE, ORANGE BITTERS, ORANGE TWIST

14.0