

SUSSEX

**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".**

Daily Loosener

RHUBARB COLLINS 14.0

*Infused Adnams Gin, Forced Yorkshire Rhubarb Puree, Lemon Juice, Rhubarb Bitters,
Double Dutch Double Lemon Soda*

DUELING PISTOLS, SYRAH/ZINFANDEL, CALIFORNIA, USA 2016

Deep garnet with violet highlights, the nose has brooding aromas of dark fruits and black tea with an enticing hint of white pepper. The juicy entrance leads to nice midweight density and mouth filling texture. The finish is long and balanced.

BOTTLE £120 GLASS £24.5*Coravin

SUSSEX WILD YEAST BREAD, WILD GARLIC BUTTER 4.5
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, CORNICHON 3.0 each
HAMPSHIRE CHALK STREAM TROUT PATE ECLAIR, CHIMICHIURRI 3.5 each
SOMERSET GOAT'S CHEESE ECLAIR, SOUTH DOWNS HONEY 3.5
ECLAIR TRIO, MARMITE, GOAT'S CHEESE & TROUT PATE 9.0
CARAMELISED ONION BUTTER BEAN HUMMUS, DUKKA, SUSSEX RAINBOW CARROT 10.5
SHELL ON NORTH ATLANTIC COLD PRAWNS, WILD GARLIC MAYO 6.0
HANDMADE GLADWIN CHORIZO, SUSSEX KALE, HUNG YOGHURT, CRISPBREAD 7.5
IRON AGED PORK CROQUETTES, HOMEMADE CHILLI MAYO 9.5

CHIDDINGFOLD LEEK HEART, SOUTH DOWNS HONEY & GOCHUJANG GLAZE, CRISPY ONION 9.5
HAMPSHIRE ASPARAGUS, HOMEMADE SAFFRON EMULSION, GREEN SALSA 13.0
WEST LONDON BURRATA, ARUNDEL BASIL PESTO, CARAWAY SEED CRISPBREAD 13.5
CHIDDINGFOLD LEEK AND CHEDDAR RAVIOLI, BURNT BUTTER & SHERRY EMULSION, HAZELNUT 14/21.00
CURED BLACK BREAM, CHICHESTER BEETROOT, CHIMICHURRI 13.0
PORTLAND QUEEN SCALLOPS, WILD GARLIC BUTTER, SUSSEX BREADCRUMBS 16.5

ROSEMARY CRISPY MIDHURST POTATOES 5.0
ENGLISH PECORINO & TRUFFLE POTATOES 6.0
MIXED CHICORY, FRISEE & APPLE SALAD 6.0
ESSEX PURPLE SPROUTING BROCCOLI TEMPURA 8.5

MISO GLAZED CHIDDINGFOLD CELERIAC, TAHINI YOGHURT, WILD MUSHROOM, BROKEN WALNUTS 20.0
WILD GARLIC & MORELS, RISOTTO, CORNISH YARG CHEDDAR 24.0
POLLOCK FILLET, PORTLAND CRAB BISQUE, ARUNDEL PAK CHOI 29.0
DORSET IRON AGED PORK CHOP, GARLIC BUTTERED SAVOY CABBAGE, PORK JUS 26.0
CONFIT DORSET LAMB SHOULDER, SWEET BREADS, HARRICOTE BEANS & ANCHOVIES SALSA 28.0
LYON'S HILL BEEF FLANK STEAK, RAINBOW CARROT SALSA, RED WINE JUS 27.0

LYON'S HILL BONE IN SIRLOIN, ROSEMARY POTATOES, PEPPERCORN SAUCE 68.0 (to share)
LYON'S HILL FARM BEEF WELLINGTON, RED WINE JUS 84.0 (to share with a choice of 2 sides)
Please allow 45 minutes waiting time as this dish is cooked to order and requires resting time

POACHED CONFERENCE PEAR, NUT CRUMBS, CRANBERRY JAM 6.0
STRAWBERRY & CREAM ROLY POLY, LEMON CURD 7.0
VANILLA SET CREAM, SALTED CARAMEL, ALMOND FLAKES 7.5
WHITE & DARK CHOCOLATE MOUSSE, KENTISH FORCED RHUBARB 8.0
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.