## sussex

AAA MALDON ROCK OYSTERS 3.0 each / 6 FOR 15.0 / 12 FOR 25.0 MUSHROOM MARMITE ÉCLAIRS 2.0 EACH HOMEMADE SOURDOUGH BREAD, SMOKED BUTTER 3.50 TEMPURA GARDEN HERBS, LIME YOGHURT 6.0 SMOKED WHIPPED COD'S ROE, PICKLED WALNUT, CRISP BREAD 6.0 SUSSEX CHORIZO CROQUETTES, BURNT LEEK MAYONNAISE 6.0 TREALY FARM FENNEL SALAMI 7.0 ENGLISH BURRATA, GREEN ONION SAUCE, CRISPY POTATOES 11.0 BAKED TRUFFLED TUNWORTH CHEESE, CRISP BREAD, ONION JAM 18.0

WYE VALLEY ASPARAGUS, HOLLANDAISE SAUCE 9.0 (V) SPRING SUSSEX VEGETABLE MINESTRONE, CHIVE OIL 8.5 CURED CHALK STREAM TROUT, CUCUMBER, CULTURED CREAM, DILL 9.0 HARISSA CHARRED OCTOPUS, ENDIVE, BLOOD ORANGE, ALMONDS 9.5 SUSSEX BEEF TARTARE, EGG YOLK, CHEDDAR CRISP 11.0/20.0 HOMEMADE PAPPARDELLE, BIODYNAMIC MUSHROOMS, GARLIC PESTO 10.0/18.0

PEA & MINT BARLEY RISOTTO, SHAVED RADISHES, FETA 18.0 SOUTH COAST COD, COCKLES, OYSTER VELOUTÉ, FENNEL 24.0 ROASTED GUINEAFOWL, CRISPY WING, GARDEN PEAS, BACON, MORELS 22.0 LAMB CUTLETS, CONFIT SHOULDER, RAINBOW CARROTS, SEED CLUSTERS 24.0

SUSSEX BEEF WELLINGTON, RED WINE JUS 72.0 for 2 WHOLE BAKED DOVER SOLE, WHEY BUTTER SAUCE, CHIVES 48.0 for 2

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ROSEMARY POTATOES 4.0 HISPI CABBAGE, RAPESEED RELISH 4.0 NUTBOURNE TOMATOES 4.0 FORAGED LEAF SALAD 4.0