## sussex

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'.

Daily Loosener - Autumn Spiced Margarita 13.0

Cazcabel tequila, lime juice, spice infused agave syrup

Les Hauts de Julien, Famille Perrin, Vinsobres, Southern Rhone 2004 68.0

Famille Perinn are long-standing friends of Local & Wild - so much so that they choose our restaurant Sussex to be Famille Perrin Jumelles (twin) - the first restaurant in London to be "twinned" with the prestigious wine producer. We are proud to have the largest restaurant allocation in U.K. and access to very special Vintages to pour for you.

This wine, a Syrah/Granache blend, we are particularly excited about.

SUSSEX WILD YEAST BREAD, SALTED BUTTER 4.0
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, CORNICHON 3.0 each
GLOUCESTERSHIRE SMOKED COD'S ROE CORNETTO 4.0 each
BROAD BEAN HUMMUS, SALSA, CRUDITES, CRISPBREAD 8.0
NORTH ATLANTIC SHELL ON PRAWNS, AIOLI 7.0
BUBBLE AND SQUEAK CROCQUETTES, HORSERADISH CREAM 6.0
SUSSEX CHORIZO, HUNG YOGHURT, SUSSEX GROWN KALE, CARAWAY SEED CRISPBREAD 7.5

TEMPURA ROMANESCO, COMICE PEAR CHUTNEY 9.0

GRILLED SOMERSET GOATS CHEESE, RED ONION CHILLY JAM, ONION SEEDS, CRISPY MINT 13.0

CURED DAYBOAT CATCH SEA TROUT, CHICHESTER BEETROOT PURÉE & WATERCRESS 14.0

WOOD PIGEON BREAST, CELERIAC PURÉE, WALNUT CRUMB, GAME JUS 12.5

SPICED ROAST BOSHAM CAULIFLOWER, WILD MUSHROOM, TAHINI YOGHURT 18.0
RED BREAM FILLET, SUSSEX GREEN, NUTBOURNE TOMATO & DEVON CRAB BISQUE 28.0
GARLIC & ROSEMARY ROASTED PORK CHOP, CELERIAC PUREE, PICKLED CABBAGE, JUS 27.0
GNOCCHI, 10 HOUR SLOW COOKED VENISON RAGU, LINCOSHIRE POACHER CHEESE 26.0
LYONS HILL BEEF SIRLOIN, AUBERGINE PUREE, SUSSEX CARROT, JUS 32.0

LYONS HILL FARM BEEF WELLINGTON, RED WINE JUS 84.0 (TO SHARE CHOICE OF 2 SIDES)

ROSEMARY CRISPY POTATOES 5.0 SUSSEX CHARMER CHEESE & TRUFFLE POTATOES 6.0 HONEY ROASTED SUSSEX CARROTS, CRISPY SAGE 6.0 BABY GEM, SPRING ONION, HERBS 6.0 NUTBOURNE TOMATO SALAD 6.5

ORANGE & ALMOND CAKE, ROSEMARY CARAMEL 9.0
CHOCOLATE ÉCLAIR, BERRY CREAM 7.0
STICKY DATE PUDDING, BUTTERSCOTCH SAUCE 9.0
SET CREAM, RASPBERRY SAUCE 8.0
SELECTION OF ENGLISH CHEESES, CHUTNEY, CRISPBREAD 4.0 EACH
MASCARPONE & GORGONZOLA TERRINE, TOASTED WALNUTS, WILD FLOWER HONEY & CRISPBREAD 12.0