

SUSSEX

COCKTAILS 12.0

BLOOD ORANGE BELLINI

Blood Orange, Sussex Shrub,
Nutty Wild, Aperol

SOUR KISS

Sussex Rhubarb Spirit,
Tarquin's Blackberry Gin,
Lime, Egg White

TIKI LOVE

Sussex Rhubarb & Ginger
Spirit, Falernum, Lemon,
Sugar

SNACKS

WILD YEAST SOURDOUGH BREAD, SHALLOT BUTTER 3.0

MUSHROOM MARMITE ÉCLAIRS 4.0

SMOKED WHIPPED COD'S ROE, BLACK CUTTLEFISH CRACKER 4.0

TORCHED LANGOUSTINE TAILS, LEMON HOLLANDAISE 9.0

ENGLISH BURRATA, BALSAMIC REDUCTION, ONION POWDER 9.5

MALDON OYSTERS, APPLE & SHALLOT VINAIGRETTE 15.0 for 6

STARTERS

TORCHED BUTTERNUT SQUASH CARPACCIO, KALE, SUNFLOWER SEED BUTTER, CANDIED GINGER 8.5

CHOPPED RAW SUSSEX BEEF, QUAIL'S EGG, CHEDDAR, UMAMI RELISH 9.5

PAN-FRIED MONKFISH CHEEKS, DILL & LEMON VELOUTÉ, MONK'S BEARD 14.0

GIN CURED CHALK STREAM TROUT, BEET, CUCUMBER, BALSAMIC PEARLS, BLACK CRACKER 9.0

VENISON RAGU, HOMEMADE PAPPARDELLE, EGG YOLK, ENGLISH PECORINO 9.0/16.0

MAINS

MUSHROOM & SQUASH WELLINGTON, CABBAGE, PICKLED MUSHROOM, MUSTARD 18.0

SOUTH COAST COD, DEVON CRAB RAVIOLI, SAMPHIRE, SEA SHORE BISQUE, ENGLISH CAVIAR 25.0

SANDY & BLACK PORK LOIN, BELLY, CAULIFLOWER, HAZELNUTS, ENGLISH MISO 22.0

FALLOW DEER, FAGGOT, PARSLEY ROOT, BRASSICAS, BUTTON ONIONS, RED WINE JUS 24.5

ORGANIC NORFOLK QUAIL, PRUNE & EARL GREY, LOVAGE, KING OYSTER MUSHROOM, MADEIRA JUS 20.0

SPECIALS

CONFIT SQUIRREL CHARCOAL TORTELLINI, WILD GARLIC 4.0 each

BARRON OF BEEF, RED WINE JUS 58.0 *for two*

SUSSEX BEEF WELLINGTON 58.0 *for two*

VENISON WELLINGTON 58.0 *for two*

VEGETABLES

HASSELBACK POTATOES 4.0

PURPLE SPROUTING BROCCOLI, CHILLI, SUMAC, LINSEED 4.0

POTATO AND LEEK GRATIN 4.0

@SUSSEX_RESTO

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 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.