

SUSSEX

WINE OF THE WEEK

RIESLING, HESKETH, EDEN VALLEY, AUSTRALIA 2018 9.5 / 54.0

Cool climate Riesling from vineyards of 500m altitude. Resulting in a dry wine that has wonderful structure & zingy fresh lime juice flavours. Great as an aperitif or throughout your meal.

SNACKS

SOURDOUGH & BURNT BUTTER EMULSION 4.0

DEEP FRIED FILO WRAPPED ASPARAGUS & BROCCOLI, MONTGOMERY CHEDDAR 5.5

WHITE BEAN & CONFIT GARLIC DIP, CRISP BREAD 5.0

MUSHROOM MARMITE ÉCLAIR* 2.5 each

WELSH RAREBIT 5.0

AAA MALDON OYSTERS, SHALLOT VINAIGRETTE 1 for 3.5, 6 for 20.0

COBBLE LANE CURED MEAT, CORNICHONS, CRISPBREAD 7.5 SMALL 14.0 LARGE

STARTERS

ASPARAGUS, BURFORD BROWN EGG, CONFIT GARLIC CRUMB 14.0

CURED TROUT, CUCUMBER, HORSERADISH, BORAGE 12.00

DUCK HEARTS, JERSEY ROYALS, PEARL ONIONS 13.5

DORSET CLAMS, MONKS BEARD, RHUBARB 13.0

MAINS

HERITAGE CARROTS, PEARL BARLEY, YOGHURT, ZATAR 22.0

MONKFISH TAIL, MUSSELS CREAM, JERSEY ROYALS 26.5

MACKEREL, NUTBOURNE TOMATOES, CRISPY SHALLOTS 23.0

DUCK BREAST, CARROTS, WILD GARLIC, CRUMBS 26.0

SUSSEX SIRLOIN, GIROLLES, BONE MARROW MAYONNAISE 35.0

SHARING

SUSSEX BEEF FILLET WELLINGTON WITH TWO SIDES TO SHARE FOR 2 78.0

SIDES

BUTTERHEAD LETTUCE, SPRING ONION, HERBS, LEMON 5.0

ROSEMARY CRISPY POTATOES 5.0

HISPI CABBAGE, LEEKS, BLACK GARLIC BUTTER 5.0

*The Sustainable Restaurant Association have invited us to take part in a worldwide campaign to address problems in our food system. The éclair highlights some things we're doing in our restaurant to combat this, and we want to encourage everyone to do the same. The éclair is vegetarian, has a low carbon footprint and creates little to no food waste.

@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 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.