

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 - Sussex Bramble 12.0

Sussex house infused British blackberry gin, lemon juice, simple syrup

Savigny-lès-Beaune 1er Cru Hauts Marconnets Blanc 59.0

Beloved of wine critics and grown in a small hill-top, east facing site this is an exceptional white Burgundy. Floral fragrances mixed with expressive aromas of citrus fruit and a smoky hint

JERSEY ROCK OYSTERS 4.50 each

SUSSEX WILD YEAST BREAD, SALTED BUTTER 4.0

MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, CORNICHON 3.0 each

WHIPPED SMOKED COD'S ROE CORNETTO 4.0 each

NUTBOURNE PADRON PEPPERS, CHILLI SALT 6.0

TENPURA NORTH ATLANTIC SHELL ON PRAWNS, CHILI AIOLI 7.0

LULWORTH COVE SCALLOP IN A SHELL, PEA AND MINT PUREE, CHORIZO CRUMB 11.0

SUSSEX CHORIZO CROQUETTES, HUNG YOGHURT, KALE 9.0

SMOKED CAULIFLOWER, WET WALNUTS, PEAR, WILD HEDGE HOG MUSHROOMS 12.0

8 HOUR BRAISED VENISON SCRUMPETS, TAMERIND AND HARRISA 11.0

LONDON BURRATA, GRILLED SUFFOLK PEACHS, MINT AND SEASAME 13.0

CURED CHALK STREAM TROUT, HERITAGE BEETROOT PUREE, PICKLED BEETROOT, BUTTERMILK 14.0

WILD MUSHROOM RAVIOLI, TRUFFLE CREAM, CRISPY SAGE LEAVES 16.0

WOOD PIGEON BREAST, PISTACHIO CRUMB, SWEDE PUREE, PICKLED BLACKBERRIES, PORT JUS 11.0

ONION SQUASH GNOCCHI, SWEET CORN, ONION CHUTENY, GREEN HERB SALSA 19.0

ROASTED AUBERGINE, RED PEPPER SAUCE, TAHINI YOGHURT, GOLDEN GRAPES 21.0

SEA BASS, SOFT HERB HOLLANDAISE, SAMPHIRE, SEAWEED 27.5

TAMWORTH PORK CHOP, CELERIAC PUREE, PICKLED CABBAGE, CHORIZO CRUMB, JUS 29.0

WILD FALOW DEER, WHITE ONION AND CARRAWAY PUREE, SWEED AND CARROT, COCOA 29.0

SUSSEX SIRLOIN, NUTBOURNE TOMATO, MUSHROOM KETCHUP & TRUFFLE JUS 32.0

ROASTED PARTRIGE, BLACKBERRY GAME JUS, BREAD SAUCE, GAME CHIPS 28.0

BBQ T BONE OF HALIBUT, CHIVES, WHITE WINE BUTTER SAUCE, SORREL 54.0

GREGORYS BEEF COTTAGE PIE 24.0

Pair with Chateau Batailley, Pauillac, Grand Cru Classe, Bordeaux 2014 glass 21.0

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.

SUSSEX BEEF FILLET WELLINGTON, YOUR CHOICE OF 2
SIDE DISHES 84.0 for two

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

ORANGE & ALMOND CAKE, ROSEMARY CARAMEL 9.0
LEMON CREAM TART, PISTACHIO CRUMB 9.0
CHOCOLATE ÉCLAIR, BERRY CREAM 7.0
SET CREAM, RASPBERRY SAUCE 8.0
SELECTION OF ENGLISH CHEESES, CHUTNEY,
CRISPBREAD 4.0 EACH

FARM TO FORK SET LUNCH

2 COURSES 22.0

3 COURSES 25.0

BBQ CAULIFLOWER, WALNUT, PEAR, MUSHROOM SALAD

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BBQ AUBERGINE, TAHINI, RED ONION SALSA

OR

ONGLET STEAK, CHIMMICHURRI, TRUFFLE MUSHROOM
KETCHUP

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SET CREAM, SUSSEX HONEY AND BURNT BUTTER SYRUP