

# 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 Bloody Mary 13.0**

Foraged wild garlic steeped Adnams Long Shore Vodka, Pickled house tomato juice, tabasco, Worcestershire sauce, horseradish, lemon juice, celery

## **DUELING PISTOLS, SYRAH/ZINFANDEL, CALIFORNIA, USA 2016**

*Deep garnet with violet highlights, the nose has brooding aromas of dark fruits and black tea with an enticing hint of white pepper. The juicy entrance leads to nice midweight density and mouth filling texture. The finish is long and balanced.*

**BOTTLE £120 GLASS £24.5\*Coravin**

SUSSEX WILD YEAST BREAD, WILD GARLIC BUTTER 4.5  
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, CORNICHON 3.0 each  
ECLAIR TRIO, MARMITE, GOAT'S CHEESE & TROUT PATE 9.0  
CARAMELISED ONION BUTTER BEAN HUMMUS, DUKKA, SUSSEX RAINBOW CARROT 10.5  
SHELL ON NORTH ATLANTIC COLD PRAWNS, WILD GARLIC MAYO 6.0  
HANDMADE GLADWIN CHORIZO, SUSSEX KALE, HUNG YOGHURT, CRISPBREAD 7.5  
IRON AGED PORK CROQUETTES, HOMEMADE CHILLI MAYO 9.5

CHIDDINGFOLD LEEK HEART, SOUTH DOWNS HONEY & GOCHUJANG GLAZE, CRISPY ONION 9.5  
HAMPSHIRE ASPARAGUS, HOMEMADE SAFFRON EMULSION, GREEN SALSA 13.0  
WEST LONDON BURRATA, ARUNDEL BASIL PESTO, CARAWAY SEED CRISPBREAD 13.5  
CHIDDINGFOLD LEEK AND CHEDDAR RAVIOLI, BURNT BUTTER & SHERRY EMULSION, HAZELNUT 14/21.00  
CURED BLACK BREAM, CHICHESTER BEETROOT, CHIMICHURRI 13.0  
PORTLAND QUEEN SCALLOPS, WILD GARLIC BUTTER, SUSSEX BREADCRUMBS 16.5

YORKSHIRE PUDDING 2.0  
ROASTED POTATOES 5.0  
MIXED CHICORY, FRISEE & APPLE SALAD 6.0  
CAULIFLOWER CHEESE 6.0

MISO GLAZED CHIDDINGFOLD CELERIAC, TAHINI YOGHURT, WILD MUSHROOM, BROKEN WALNUTS 20.0  
WILD GARLIC & MORELS, RISOTTO, CORNISH YARG CHEDDAR 24.0  
POLLOCK FILLET, PORTLAND CRAB BISQUE, ARUNDEL PAK CHOI 29.0

## **SUNDAYS FROM THE FARM**

*All our produce is sustainably sourced from our bio-diverse farms in West Sussex, and neighbouring Red Tractor approved farms.*

ROASTED PORK, CRACKLING, ROSET APPLE SAUCE 26  
CONFIT DORSET LAMB SHOULDER, MINT SAUCE 26  
To Share

LYON'S HILL BONE IN SIRLOIN 70.0

LYONS HILL FARM BEEF WELLINGTON, RED WINE JUS 84.0

Please allow 45 minutes waiting time as this dish is cooked to order and requires resting time  
*All roasts are served with roast potatoes, a Yorkshire Pudding, and seasonal Sussex vegetables*

POACHED CONFERENCE PEAR, NUT CRUMBS, CRANBERRY JAM 6.0  
VANILLA SET CREAM, SALTED CARAMEL, ALMOND FLAKES 7.5  
WHITE & DARK CHOCOLATE MOUSSE, KENTISH FORCED RHUBARB 8.0  
SELECTION OF ENGLISH CHEESES, CHUTNEY, CRISPBREAD 4.0 each

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.