

SUSSEX

REDCURRANT BELLINI

Brambletye redcurrants,
Sussex Shrub, Nutty Wild
12.0



NUTTY BRUT 2016

Sussex Sparkling wine from
our Nutbourne Vineyard
11.0

WILD YEAST SOURDOUGH BREAD, HOMEMADE BUTTER 3.0

MUSHROOM MARMITE ÉCLAIRS 4.0

TORCHED LANGOUSTINE TAILS, HOME CURED BACON, CRAB MAYO 9.0

AAA MALDON ROCK OYSTERS 6 FOR 15.0 / 12 FOR 25.0

GKG GAMMON & VENISON SAUSAGES, HONEY MUSTARD 5.0

EXMOOR CAVIAR, CULTURED CREAM & MARIS PIPER POTATO CRISPS 35.0



FARM PLATE OF VEGETABLES, CULTURED CREAM, SOFT HERBS 7.0

SEARED GROUSE & PORK TERRINE, BURNT PEAR KETCHUP, STONE FRUIT DRESSING 9.0

LAVERSTOKE BUFFALO MOZZARELLA, RAINBOW CHARD & APPLE, GREEN HERBS 9.0

SMOKED CHALK STREAM TROUT, SUNFLOWER SEED CREAM, SORREL, HORSERADISH 9.0

SEASHORE PLATE: TORCHED LANGOUSTINES TAILS, PICKLED MUSSELS, DRESSED CRAB, TEMPURA MALDON OYSTERS 13.0



EARLY SEASON VENISON RAGU, HOMEMADE PAPPARDELLE & BLACK SUMMER TRUFFLE 12.0



ROASTED SUSSEX LAMB LOIN, LAMB SCRUMPET, COURGETTES, GREEN SAUCE 24.0

KOHLRABI, SALTED CURRANT, BUTTERMILK, PICKLED SCOTTISH GIROLLES 20.0

SOUTH COAST HADDOCK, SEAWEED PICKLED MUSSELS, CORN, SAMPHIRE & BROWN CRAB MAYO 22.0

OXFORD SANDY & BLACK PORK CHOP, PORK LIVER FAGGOT, SPRING ONION & SMOKED BACON 24.0

WHOLE ROASTED PLAICE, GIROLLES & CIDER SAUCE 28.0

ROAST CROWN OF GROUSE, CONFIT LEGS, CHERRIES & BUCKWHEAT 32.0

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

SUSSEX BEEF WELLINGTON *for two* 68.0



ROSEMARY POTATOES 4.0

NUTBOURNE TOMATO SALAD 4.0

HISPI CABBAGE & RAPESEED RELISH 4.0

SAUTEED SCOTTISH GIROLLES 6.0

@SUSSEX_RESTO

GAME DISHES MAY CONTAIN SHOTS.

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