

# SUSSEX

## By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines – We call this “Local & Wild”.

<b>Daily Loosener – Sussex Strawberries &amp; Mint Gimmet</b>	12.5
Copper House Gin, Lemon Jus, Homemade Sussex Strawberry Cordial	
<b>Wine of the Day – Domaine Laurent Bousseys Monthelie Rouge</b>	12.0   34.0   68.0
A family-run winery in Monthelie, now led by 5th-generation Laurent Karen Bussaey, produces the 2016 Monthelie from low-yield Pinot Noir vines, aged 12 months in old French oak and now at its peak, reflecting the estate's 14-hectare vineyard quality.	
<b>Pinot Gris, Nutbourne Vineyards, England, 2022</b>	7.6   19.0   32.0
Nutbourne's first release from the 2018 plantings, this limited-edition wine is made from 100% Pinot Gris. This still white wine is beautifully rounded, with bright floral notes, delicate pear and stone fruit.	
Sussex Wild Yeast Bread, Wild Garlic Butter	4.5
Mushroom Marmite Éclair, Egg Yolk, Cornichon (each)	4.0
Whipped Smoked Cod's Roe Tartlet (each)	4.5
Maldon Oysters, Vinaigrette	4.5   24.0
Handmade Gladwin Chorizo, Hung Yoghurt, Caraway Crispbread	8.5
Butterbean Hummus, Crudité, Caraway Crispbread	9.5
Isle Of Man Queenie Scallops, Wild Garlic Butter, Breadcrumbs	19.5
Scottish Coley Crudo, Pickled Red Cabbage Puree, Mustard Dressing	12.5
BBQ Cornish Sardines, Chimichurri	11.5
Beef Tartare, Cornichon, Shallots, Egg Yolk	15.0
Sussex Lamb Croquette, Wild Garlic Mayonnaise	10.5
London Burrata, Parsley Pesto, Soy, Honey-Glazed Pumpkin Seeds	14.5
Pumpkin & Sage Tortellini, Sherry Butter Sauce, Hazelnuts	15.0   22.0
Hampshire Asparagus, Chorizo Mayonnaise, Almonds	14.0
BBQ Leek, Stracciatella Cream, Parsley Pesto, Dukkha	11.5
Hashbrown Bites, Black Garlic Ketchup	9.0
Salt-Baked Crispy Rosemary Potatoes	6.0
Salt-Baked Truffled Pecorino Potatoes	7.0
Sussex Lollo, Sussex Pears, Radish	6.5
Miso Roasted Celeriac, Pickled Cabbage, Wild Mushroom, Almonds	19.0
Portland Crab Thermidor, Cheddar, Chives, White Wine Gel	25.0
Day Boat Hake Fillet, Caviar Butter Sauce, Cavolo Nero	32.0
Day Boat Megrim Sole, Capers, Garlic, Parsley	26.0
Gressingham Duck Breast, Onion Puree, Heritage Carrot, Jus	32.0
Lyons Hill Farm Aged Beef Ribeye, Chimichurri, Potato Matchsticks	35.0
Sussex Pork Chop, Apple Puree, Rocket & Cobnuts Pesto, Jus	26.0
Lyons Hill Farm Beef Wellington (for 2 to share, comes with 2 sides) <i>Please allow 45 minutes from ordering</i>	89.0
Selection of English Cheeses (each)	4.0
Dark Chocolate Mousse, Salted Butterscotch, Rose Petals	10.0
Baked Cheesecake, Berry Coulis	9.0
Sussex Burnt Butter Set Cream, Salted Caramel, Strawberry	9.0
Ice Cream Selection (Chocolate, Rum & Rasin, Strawberry Sorbet)	3.0   5.0   8.0

FOLLOW US ON INSTAGRAM @SUSSEX\_RESTO | #LOCALANDWILD

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy  
Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.

### Cocktails

Nutbourne Negroni   HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	12.5
Espresso Martini   BLACK COW VODKA, FAIR COFFEE LIQUEUR, SUGAR, ESPRESSO	14.0
Sussex 75   WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	13.0
Tommy's Picante   CHILLI INFUSED CAZCABEL TEQUILA, LIME, DEMERARA, CELERY SALT	12.5

### Non-Alcoholic Cocktails

Tea Negroni   BOTIVO APERETIF, EARL GREY TEA, HONEY, ORANGE, GRAPEFRUIT BITTERS	9.5
Seedlip Sour   SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER	9.5
Forest Spritz   EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	9.5
Selection of Kombucha (Ask your waiter for the seasonal flavours offered)	7.5

### Beers

Blonde Organic Lager, Gluten Free (330ml)   5%	6.0
Prospect Pale Ale, Gluten Free (500ml)   4.5%	7.5
Adnam's Kobolb Draft Lager (500ml)   4.7%	6.8
Original Small Beer Pale Ale   2.5%	6.0
Lucky Saint Beer   0.5%	5.5
Adnams Wild Wave Cider (330ml)   5%	5.5

### After Dinner

Pedro Ximenez, Barbadillo, NV, Spain	11.5
Coteaux Layon, Chateau Soucherie, 2020	13.5
Maison Sichel, Sauternes, 2023	14.5
Passito di Pantelleria, Sicily, 2020	14.0
Graham's, LBV, Portugal 2018	10.0
Taylor's 10 Years Old Tawny Port, Portugal	10.5
Taylors 20Y Tawny Port, Portugal	13.5
Kingston Black	9.0
Delmain XO Cognac	11.0

Smokey Joe's Cafe   MEZCAL, CAMPARI, BRITISH VERMOUTH, INFUSED WITH SOUTER ESPRESSO	12.5
Old Fashioned   BRUICHLADDICH, BITTERS, ORANGE ZEST	13.0
Rum Alexander   SANTA TERESA 1796, CRÈME DE CACAO, DOUBLE CREAM, BAILEYS, CINNAMON	13.0

FOLLOW US ON INSTAGRAM  
@SUSSEX\_RESTO | #LOCALANDWILD

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy  
Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.