

Local & Wild

LOCAL AND WILD MENU **£48** **(ADDITIONAL WINE PAIRING £38)**

SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
GOAT'S CHEESE CORNETTO, BEETROOT JAM
NUTTY WILD, NUTBOURNE, SUSSEX, ENGLAND

SEA

GIN CURED TROUT, SEA BUCKTHORN, THAKEHAM BEETROOT, BUTTERMILK
ALTANO DOURO WHITE, DOURO, PORTUGAL

FARM

SCAMORZA & NJULA RAVIOLI, OYSTER MUSHROOMS, CEP BUTTER
SUSSEX RESERVE, NUTBOURNE VINEYARDS, SUSSEX, ENGLAND

FIELD

BRAISED VENISON CHIPS, TARRAGON EMULSION, SHITAKE MUSHROOMS
BACCOLO APPASSIMENTO ROSSO, VENETO, ITALY

PRIME CUT

SOUTH DOWNS FALLOW DEER, CELERiac REMOULADE, RED CABBAGE,
REDCURRANT JUS
ALTOS RIOJA CRIANZA, ALAVESA, SPAIN

SWEET

VANILLA SET CREAM, OAT CRUMB, CHICHESTER STRAWBERRIES
COTEAUX DE LAYON, CHATEAU SOUCHERIE, FRANCE

**Please note that a discretionary service charge will be added to your bill.
Kindly inform us of any allergens when ordering your meal.**

