

'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

Green Fingered Gardener
Adnam's Gin, Rosemary Syrup, Lavender, Cucumber

\*Please note this is a sample menu and subject to change based on seasonal availability\*

SOURDOUGH, WHIPPED BUTTER 3
MUSHROOM MARMITE ÉCLAIR 2.5 \*\*
BROAD BEAN HUMMUS, TOMATO SALSA, SUMMER VEGETABLE DIPPERS 6.5
OYSTERS, APPLE AND SHALLOT VINAIGRETTE 6 FOR 18
SPICED BUTTERMILK FRIED CHICKEN, LOVAGE AND PEAS 7

SCALLOP AND SWEET CURED PORK BELLY, PEAS, LOVAGE, LEMON VINAIGRETTE 14
SEA BREAM TARTARE, SOY MUSHROOMS DASHI, SPRING ONIONS, EGG YOLK 9
BEEF CARPACCIO, BONE MARROW EMULSION, BEETROOT PICKLED SHALLOTS, RYE CRUMB 11
SHAVED KOHLRABI, RAW BROAD BEANS, HAZELNUTS, GOAT'S CURD 9
HAM HOCK TERRINE, APPLE PEARLS, MARIGOLDS, CARAWAY CRISPBREAD 9.5
WILD GARLIC FUSILLI, ROSE VEAL RAGÙ, SHAVED SOMERSET PECORINO 9/18

GRILLED SPRING ONIONS, GARDEN PEA AND MINT PEARL BARLEY RISOTTO, BURNT SESAME DRESSING, CHERVIL, CHILLI GREMOLATA 18

PANFRIED SEABASS, PURPLE CAULIFLOWER, MONK'S BEARD, COCKLES, CHARDONNAY WHITE WINE BUTTER SAUCE 25

PORK TENDERLOIN, BRAISED PIG'S CHEEK, APRICOT THYME COMPOTE, SHALLOT, CIDER JUS 23 LYONS HILL FARM BEEF SIRLOIN, PICKLED MORELS, SALTED CARAMEL HORSERADISH SAUCE 32 SWEET CURED CONFIT HOGGET LEG, SWEETBREADS, WHITE BEANS, WILD GARLIC, ANCHOVIES 26

SUMAC BROCCOLI 4
CRISPY ROASTED POATATOES 4
CRATE TO PLATE GREEN SALAD 4
PEAS, MINT AND FETA 4

SALTED CARAMEL CHOCOLATE TORTE, CRÈME FRAÎCHE SORBET, NIBBED COCO BEANS 7 CHERRY AND WHITE CHOCOLATE CHEESECAKE, BARKED WHITE CHOCOLATE, CHERRY GEL 7 GOOSEBERRY CURD TART, TORCHED LEMON THYME MERINGUE MARSHMALLOW 7.5

CHEESE - BAKED TRUFFLED TUNWORTH, CRACKERS AND HOUSE CHUTNEY (TO SHARE) 18

\*\*this is our #oneplanetplate dish, contributing to a better food future. We're taking part in a global restaurant campaign to put sustainability on the menu



@theblacksheep resto