

LOCAL AND WILD MENU

£48

(ADDITIONAL WINE PAIRING £38)

Please note this is a sample menu. All items may vary due to seasonal availability

SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
MACKEREL & SQUID INK PILLOW
SOURDOUGH, BURNT BUTTER EMULSION
NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX, 2018,

FIELD

MAPLE-GLAZED CHIDDINGFOLD CARROTS, GOATS CURD, BRITISH SEEDS
SUSSEX RESERVE, NUTBOURNE VINEYARDS, SUSSEX, 2019

GRAIN

CHARCOAL LINGUINI, BLUE VINNY SAUCE, CRISPY SAGE
BLANC IVOIRE, CHÂTEAU SOUCHERIE, BEAULIEU-SUR-LAYON, FRANCE

SEA

BRIXHAM HAKE, RAINBOW CHARD, MUSSELS & CURRY VELOUTÉ
GAVI CA' BIANCA, ITALY

REFRESHER

RASPBERRY PARFAIT CORNETTO

FARM

LYONS HILL FARM RUMP OF BEEF, CHIMICHURRI, HORSERADISH & SALTED
CARAMEL JUS
VALDEHERMOSO JOVEN, VALDERIZ, RIBERA DEL DUERO, SPAIN

SWEET

BAKED PEACHES, HONEY GRANOLA, RASPBERRIES
COTEAUX DU LAYON, CHÂTEAU SOUCHERIE, FRANCE

GAME DISHES MAY CONTAIN SHOT

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL