

THE FAT BADGER

RESTAURANT FARM SHOP

*'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 12

Nutbourne Negroni

Haymans London Dry Gin, Campari, The London Vermouth Companies, No.2 Camille's
Red Vermouth made from Bacchus grapes from Nutbourne Vineyards

Wine of the Week

Lagone, Aia Vecchia, Tuscany, Italy, 2019

Wonderful wine with notes of cherry, vanilla and herbs. On the palate, it is
dry, structured and elegant with flavours of plum, ripe cherries, wild berries
and a hint of spice, followed by a lengthy and smooth finish.

Glass £13 / Bottle £65

JERSEY OYSTERS, SHALLOT VINAIGRETTE 4 each

COBBLE LANE CHARCUTERIE BOARD: COPPA HAM, FENNEL SALAMI, BRESAOLA, LOMO,
CORNICHONS, TOASTED SOURDOUGH, BUTTER, EXTRA VIRGIN RAPESEED OIL 20

TFB HOMEMADE BREAD, CEP MUSHROOM BUTTER 4.5

MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, CORNICHON 3 each

LYON'S FARM BEEF KOFTAS, HOMEMADE HUMMUS, TZATZIKI 7.5

LA LATTERIA BURRATA, NUTBOURNE HERITAGE TOMATOES, BASIL GREMOLATA 12.5

HARISSA CORNISH MACKEREL, PICKLED FENNEL & APPLE SALAD 12.5

CRISPY BRAISED VENISON CHIPS, RED CURRANT EMULSION 10

STROZZAPRETTI, BEEF FILLET RAGU, WILD MUSHROOMS, BRANDY CREAM SAUCE 13/26

MISO GLAZED AUBERGINE, SESAME ARUNDAL PAK CHOI, PICKLED SLAW 18

ROAST BRIXHAM HAKE, BABY LEEKS & CHARD, ANCHOVY & OLIVE SAUCE VIERGE 28

TFB BURGER, APPLEWOOD CHEESE, SMOKED BACON, PICKLED RED ONION, CEP TRUFFLE MAYO 18

GLOUCESTER OLD SPOT PORK CHOP, ARUNDEL RAINBOW CHARD, APPLE & MUSTARD SAUCE 24

LYON'S HILL RUMP STEAK, SUSSEX GREEN BEANS, GRILLED RED ONIONS, CHIMICHURRI 36

WHOLE ROASTED LEMON SOLE, PRAWN BUTTER SAUCE, CRISPY CAPERS 32

WEST SUSSEX RIB OF BEEF, RED WINE JUS 93 to share

served with crispy salt baked potatoes, mixed green leaf salad

NUTBOURNE HERITAGE TOMATO, RED ONION SALAD 6

CRISPY SALT BAKED POTATOES, ROSEMARY SALT 6

GRILLED SWEETCORN RIBS, PAPRIKA, SRIRACHA 6

ALMOND FRANGIPANE TART, GOLDEN RAISIN & CREME FRAICHE 8

PECAN BREAD AND BUTTER PUDDING, APRICOT JAM, VANILLA ICE CREAM 8

BRAMLEY APPLE CRUMBLE, COBNUT & GRANOLA CRUST, CUSTARD 9

BARON BIGOD, ISLE OF WIGHT BLUE, BLACK BOMBER CHEDDAR, TOMATO CHUTNEY, CRACKERS 14



Please note that a discretionary service charge will be added to your bill.

Kindly inform us of any allergies when ordering your meal.