

# LOCAL AND WILD MENU

## £48

(ADDITIONAL WINE PAIRING £38)

### SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON  
MACKEREL CORNETTO, TROUT ROE, FENNEL  
FRESHLY BAKED SOURDOUGH, BURNT BUTTER EMULSION  
NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX, 2018,

### FIELD

HEN OF THE WOODS MUSHROOM, PONZU, AUTUMN TRUFFLE  
SUSSEX RESERVE, NUTBOURNE VINEYARDS, SUSSEX, 2019

### GRAIN

CROWN PRINCE RISOTTO, CRISPY ONIONS  
BLANC IVOIRE, CHÂTEAU SOUCHERIE, BEAULIEU-SUR-LAYON, FRANCE

### SEA

PAN ROASTED COD, BRAISED LEEKS, SHELLFISH CREAM SAUCE  
GAVI CA' BIANCA, ITALY

### REFRESHER

RASPBERRY PARFAIT CORNETTO

### FARM

LYONS HILL RIB EYE, CHIMICHURRI, SALTED CARAMEL JUS  
VALDEHERMOSO JOVEN, VALDERIZ, RIBERA DEL DUERO, SPAIN

### SWEET

SALTED CARAMEL TORTE, CRÈME FRAICHE, GOLDEN RAISINS  
COTEAUX DU LAYON, CHÂTEAU SOUCHERIE, FRANCE

GAME DISHES MAY CONTAIN SHOT

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