

THE PIG'S EAR

By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines.

We call this "Local & Wild".

FARM-TO-FORK LUNCH MENU

24.0 for 2 courses | 28.0 for 3 courses

Wild Yeast Baguette, House Butter	4.5
Mushroom Marmite Éclair, Egg Confit (each)	4.0

Starter

West Sussex Padron Peppers, Westcombe Ricotta
or
Sussex Lardo Bruschetta, Pickled Walnut

Main

Miso Glazed Aubergine, Nutbourne Tomatoes, Dukkha
or
Lyons Hill Beef Flank Steak, Chimichurri, Jus

Dessert

Chocolate Mousse, Butterscotch



WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.