

'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

British Negroni - 12
Adnams Gin, Sacred Spiced Vermouth, Bitter Londinio

## Wine of the Week

Jean-Luc Coloumbo et fille Cornas 2012 - 58
A complex and powerful wine with dark black fruit and floral violet aromas.
Rich and robust on the palate with a core of bramble fruit fused with dark chocolate, roasted meat, toasted oak and a hint of black pepper

WILD YEAST SOURDOUGH, BURNT BUTTER EMULSION 3.5
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK 2.5
CHESTNUT MOUSSE CORNETTO, CANDIED CHILLI 2.5
COLD WATER NORTH ATLANTIC PRAWNS, LEMON, KENT GARLIC AIOLI 7
COBBLE LANE CURED MEATS: FENNEL & GARLIC SALAMI, BRESAOLA, COPPA HAM, BEETROOT
PICKLED SHALLOTS 7 SMALL 15 LARGE
TURKEY SAUSAGE ROLL, CRANBERRY, MUSTARD SEEDS 5

CHEDDAR AND TRUFFLE FONDUE, COMICE PEAR, SOURDOUGH SOLDIERS 14.5 TEMPURA TENDERSTEM BROCCOLI, SWEET CHILLI DIPPING SAUCE 8 IRON AGE PORK CHIPOLATAS, WHOLEGRAIN MUSTARD JUS 7.5 CURED CHALK STREAM TROUT, BEETROOT, BUTTERMILK 10.5 SCALLOP IN SHELL, KOHLRABI, APPLE, BLACK INK 13.5

MUSHROOM AND TRUFFLE RISOTTO, CHESTNUT MASCARPONE, ENGLISH PECORINO 25 TAMWORTH PORK CHOP, BLACK CABBAGE, CARAMELISED APPLE, CIDER JUS 28 ROASTED MONKFISH, ROASTED CAULIFLOWER, SAFFRON BUTTER SAUCE 26 SOUTH DOWNS VENISON LOIN, PARSNIP PURÉE, REDCURRANT, GAME JUS 29 LYONS HILL SIRLOIN, CHIMICHURRI, SALTED CARAMEL & HORSERADISH JUS 33

54 OZ LYONS HILL RIB OF BEEF, SALTED CARAMEL & HORSERADISH JUS, CHIMICHURRI, SALT BAKED POTATOES & GREEN LEAF SALAD 98

ROSEMARY SALTED CRISPY POTATOES 5.
BRUSSEL SPROUT, APPLE, CHEDDAR, CANDIED WALNUT SALAD 5
MIXED LEAF SALAD, RADISH & TFB HOUSE DRESSING 4.5

SALTED CARAMEL CHOCOLATE TORTE, BRANDY GOLDEN GRAPES, CHANTILLY 7
PEAR & WHITE CHOCOLATE CHEESECAKE, WHITE CHOCOLATE SOIL 7
QUICKES GOATS CHEESE, GOLDEN BLUE VINNY, SOMERSET CHEDDAR, HONEY, CHUTNEY,
CARRAWAY CRISP 14