

SUSSEX

LOCAL & WILD KITCHEN TABLE £72

(WITH WINE FLIGHT £60)

MUSHROOM MARMITE, CONFIT EGG YOLK ECLAIR
RUBY RED BEEF CRACKERLING, HORSRADISH POWDER, BURNT ONION EMULTION
NUTTY BLUSH, NUTBOURNE, SUSSEX

LULWORTH SCALLOP, BLOOD PUDDING, SPLIT DRESSING VELOUTE, ENGLISH
CAVIAR, SUMAC PUFFS
BACCHUS, NUTBOURNE VINEYARDS, SUSSEX, 2014

CURED MONKFISH CHEEKS, BLACK INK AIOLI, SEAWEED & CUTTLEFISH, MALTED
WHEAT

WILTSHIRE TRUFFLE TORTELLINI, GREY CHANTERELLES, JERUSALEM ARTICHOKE,
SAGE CRUMB
QUPE, CENTRAL COAST, CALIFORNIA 2015

TEMPURA DUCK HEARTS, BACON JAM, CHICKEN SKIN, RED WINE LENTILS, LOVAGE
PINOT NOIR, NUTBOURNE VINEYARDS, SUSSEX, 2013

ROSE GERANIUM, FENNEL GRANITA, PICKLED RAPESEEDS

VENISON FILLET, PEAR AND CELERIAC
CASCINA FONTANA, BARBERA D'ALBA, 2014

BLACK & WHITE CHOCOLATE, RHUBARB, FUDGE CRUMBLE
CHATEAU DE CERONS, BORDEAUX, FRANCE, 2007

COOKIES & CREAM

@SUSSEX_RESTO

GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIEMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.