

# 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

22.0 for 2 courses | 25.0 for 3 courses

Wild Yeast Baguette, House Butter	4.0
Mushroom Marmite Éclair, Egg Confit ( <i>each</i> )	3.5

### Starter

Venison Croquette, Wasabi Mayo

or

Butterbean Hummus, Seasonal Crudités

### Main

BBQ Cauliflower, Fermented Chilli, Mushroom, Tahini Yoghurt

or

Lyons Hill Beef Flank Steak, Chimichurri

### Dessert

Chocolate Mousse, Butterscotch



@thepigsear\_

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