## THE PIG'S EAR

## By Local & Wild

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'.

Wednesday 15th January 2025

Wild Yeast Baguette, House Butter	4.5
Achill Oysters, Rhubarb & Apple Vinaigrette	4.5 22.0
Mushroom Marmite Éclair, Confit Egg, Cornichon	3.5
Devilled Violet Quail Eggs, Filo	4.5
Duck Liver Parfait, Negroni Gel, Caraway Crispbread	5.0
Gladwin's Chorizo, Hung Yoghurt, Kale, Crispbread	7.5
Exmoor Caviar, Crème Fraîche, Blini	12.0
TPE Pâté En Croûte, House Pickles	10.5
Truffled Cheddar & Watercress Soufflé	10.5
Wild Fallow Deer Croquettes, Wasabi Mayo	9.5
9 Years Retired Beef Tartare, Capers, Cornichon, Egg Yolk	14.5
Hand Dived Scallop, Butter Sauce, Apple Salsa	9.5
Hampshire Cured Trout, Buttermilk, Dill Oil	12.5
London Burrata, Ironbark Pumpkin, Smoked Chestnut Pesto	13.5
Grilled Leek, Basil Pesto, Crème Fraîche, Dukkha	11.5
Butterbean Hummus, Seasonal Crudités, Crispbread	10.5
Endive Salad, Red Lollo, Pear & Chives, White Balsamic	7.5
Skin On Fries   Salt Baked Potatoes	6.5
BBQ Spiced Cauliflower, King Oyster Mushrooms, Tahini Yoghurt	19.0
Line Caught Sea Bream, Lemon Butter Sauce, Fennel Slaw	26.0
Blood Sausage, Mash & Onion Gravy	25.0
Wild Fallow Deer, Celeriac Purée, Wild Mushroom, Berry Jus	28.0
Tamworth Pork Chop, Pak Choi, Jus	24.0
9 Years Retired Sussex Beef, Served with Peppercorn  or  Jus	
Flank 220g, Chimichurri	22.0
Sirloin on the Bone 500g	59.0
Beef Wellington, Mushroom Duxelles, Savoy Cabbage	89.0
(Allow 45 Minutes from Ordering)	
The Pig's Ear Pies - All Served with Mash & Gravy	19.0
Dark Chocolate Mousse, Butterscotch, Rose Petals	10.0
Yorkshire Parkin, Toffee Sauce, Chantilly Cream	10.0
White Chocolate Cheesecake Tartlet, Mulled Wine Gel	9.0
Selection of British Cheeses, Fennel Crispbread, Pear Chutney	12.0

Table Service

