

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'.

- 20/06/2024 -

Violet Pickled Quail Eggs	4.5
Mushroom Marmite Éclair, Confit Egg, Cornichon	3.5
Salt Beef Croquettes, English Wasabi	8.0
Masala Pig Mayo, Edible Flowers	3.5
Wild Yeast Baguette, Fig Leaf Butter	4.0
TPE Paté En Croûte	9.5
Lindisfarne Oysters, Rhubarb Vinegar	4.0 22.0
Grilled Scottish Langoustines, Chimichurri	12.0
Atlantic Prawns, Beurre Blanc	12.0
Broad Bean Hummus, Asparagus, Baby Carrot	12.0
Tempura Courgette Flower, Goat's Cheese, Honey	13.5
Nutbourne Tomato Salad, Chili, Pistachios, Feta Mousse	8.5
Suffolk Red Quinoa, Sussex Beetroots, Tahini, Feta	16.0
Skinny Fries Salt Baked Potatoes	4.5
Sussex Baby Leaf Salad	6.5
Sussex Hispi Cabbage, Homemade Strawberry Vinegar, Dijon Aioli	21.0
Cuttlefish, Nduja	22.0
Calves Liver, Caramelised Onions, Veal Jus	24.0
Rose Veal Milanese, Hens Egg	28.0
Cornish Megrim Sole, Capers, Cockles	29.0
Smoked Cornish Haddock & Langoustine Fish Pie	26.0
Sussex Beef - with Cornish Truffle Brie, Peppercorn or Jus	
Sirloin	28.0
Fillet	44.0
1.4kg Bone in Tomahawk (served with fries & leaf salad)	105.0
TPE Cacao Mousse, Butterscotch, Buckwheat	9.0
Cherry Crumble Baked Cheesecake	9.0
Sussex Strawberries, Clotted Cream, Honeycomb	8.0

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WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Daily Loosener - Chelsea Refresher	14.0
Pig's Ear Negroni ADNAMS GIN, MARTINI AMBRATO CAMPARI (for 1 or 2)	14.0 25.0
Legero Martini ADNAMS GIN, VERMOUTH, SEASONAL TONIC WATER	14.0
Picante CAZCABEL TEQUILA, MEZCAL, JALAPEÑO SUSSEX HONEY, LOVAGE	14.0
Rhubarb & Rosehip Gimlet ADNAMS GIN/VODKA, RHUBARB & ROSEHIP, LEMON	14.0
Bee's Knees ADNAMS GIN, SUSSEX HONEY, LEMON, ORANGE	14.0
Shrub Daiquiri TWO DRIFTERS RUM, HOMEMADE STRAWBERRY SHRUB, LIME	14.0
Nutty Wild, Nutbourne Vineyards, Sussex	10.5 52.0
Nutty Vintage, Nutbourne Vineyards, Sussex	12.5 64.0
Champagne Lagache, Blanc de Blancs	14.5 72.0
Bollinger, Special Cuvée, Champagne, France	110.0
Sussex Reserve, Nutbourne Vineyards, Sussex	7.5 22.0 34.5
Bacchus, Nutbourne Vineyards, Sussex	10.0 29.5 49.5
Côtes du Rhône Blanc, Famille Perrin	10.0 30.0 50.0
Albarino, Vina Cartin, Rias Baixas, Spain	11.0 32.5 54.5
Dog Point, Sauvignon Blanc, Marlborough	14.0 41.5 69.5
Chablis 2022, Domaine Fourrey	14.5 44.5 74.5
Saint-Aubin 1er Cru 2022, Maison Jaffelin	115.0
Blush Rose, Nutbourne Vineyards, Sussex	8.5 23.5 44.0
JJ Rose, Domaine des Jeanne, Provence	9.5 25.5 48.0
Miraval, Sainte-Victoire, Côtes De Provence, 2022	69.0
Primitivo Sangiovese 'Viamare', IGT Puglia	7.5 24.0 34.5
Reinares Tempranillo, Vino De La Tierra de Castilla	8.0 24.0 34.0
Le Petit Chemin Bouteille AOC Chinon Rouge (available chilled)	12.0 35.5 59.0
Il Volano Sangiovese, Il Molino di Grace, Tuscany	11.0 32.5 54.5
Pinot Noir "Les Chapitres", Maison Jaffelin	14.0 41.5 69.5
B de Biac, Chateau Biac, Cadillac, Bordeaux	15.5 46.0 76.0
Sang de Pigeon, Michael Hall Shiraz, Barossa Valley	78.5
Gonzales Byass Leonor, Paolo Cortado, 12yo (75ml)	11.0
Château Soucherie, Coteaux Du Layon, 2020	12.0



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