

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'.

Pork Crackling, Apple & Walnut	5.0
Violet Pickled Quails Eggs	4.5
Mushroom Marmite Éclair, Confit Egg, Cornichon	3.5
24-Months Aged Westcombe Cheddar	6.0
Salt Beef Croquettes, English Wasabi	8.0
Smoked Ham & Lovage	9.5
Masala Pig Mayo, Edible Flowers	3.5
Wild Yeast Baguette, Wild Garlic Butter	4.0
TPE Paté En Croûte	9.5
Roasted Bone Marrow, Horseradish Cream, Toast	7.5
Lindisfarne Oysters, English Wasabi, Rhubarb Vinegar	4.0 22.0
Cuttlefish, Nduja	22.0
- SHELLFISH - <i>Served with Burnt Butter Hollandaise</i>	
Atlantic Prawns	12.0
Dressed Crab	28.0
Broad Beans Hummus, Spring Vegetables	9.5
Tempura Courgette Flower, Goat's Cheese, Honey	13.5
Nutbourne Tomato Salad, Chili, Pistachios	8.5
Suffolk Red Quinoa, Sussex Beetroots, Tahini, Feta	16.0
Skinny Fries Salt Baked Potatoes	4.5
Sussex Leaf Salad	5.5
Newlyn Cornwall John Dory, Capers, Cockles	32.0
Langoustine & Haddock Fish Pie	26.0
- SUNDAY ROAST -	
<i>Served with seasonal Sussex farm vegetables & Yorkshire Pudding</i>	
Sussex Beef Sirloin, Horseradish Cream & Gravy	28.0
Tamworth Pork Belly, Apple & Thyme Sauce, Gravy	24.0
"New York Dressed" Whole Chicken, Morels, Pancetta	58.0
TPE Cacao Mousse, Butter Scotch, Buckwheat	9.0
Cherry Crumble Baked Cheesecake	9.0
Sussex Strawberries, Clotted Cream, Honeycomb	8.0

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