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**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 & Willd

**Thursday 27th February**

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| **Daily Loosener – Rhubarb Gimlet**Copper House Gin, Rhubarb Cordial, Citrus Juice | 12.5 |
| **Canaiolo Toscano, Casa Alle Vacche, Italy, 2022** The Canaiolo Rosso Toscana IGT is intensely violet, with dark fruit character, hints of blackberry and other red berries. The taste is harmonious, dry with a slightly bitter note that refines over time to a soft, velvety taste and gentle tannins. Perfect with our meats. | 13.5 | 40.0 | 67.0 |
| Homemade Rabbit Wild Yeast Bread, House ButterCaramelised Onion & Butterbean Hummus, Crudites, Crispbread Mushroom Marmite Éclair, Egg Confit, Cornichon *(each)*Ham Hock Terrine, Mustard Mayonnaise *(each)*  Goats Cheese Mousse Tartlet, Sussex Honey *(each)*Whipped Cod Roe, Rice Cracker *(each)**A set of all individual mouthfuls*BBQ Spiced Cauliflower, Tahini Yoghurt, CorianderLondon Burrata, Fennel, Orange, Walnuts Cornish Sardines Bruschetta, Chilli Mayo, ChimichurriSouth Downs Hare Ragu, TagliatelleBBQ Glazed Pork Belly, Crackling Crumb, House PicklesBeals Farm Blood Sausage, Sauteed Leeks, Mustard Cream SauceBistro Fries, House SeasoningSalt Baked Potatoes, Smoked Shallot MayoCharred Greens, Mint Yoghurt & HazelnutsOak, Chicory Salad, Mustard Vinaigrette**- FIRED ON ROBATA BBQ & ROTISSERIE –**King Oyster Mushroom, Truffled Pearl Barley, Crispy OnionCornish Hake, Pak Choi, Chives Butter SauceChilli Glazed Pork Chop, Fermented Beetroot, Red Wine JusAberdeen Angus Beef Rump, Chimichurri, Jus Gressingham Duck Breast, Butternut Squash Puree, Glazed Carrots, Plum Jus½ Lemon & Thyme Rotisserie Chicken, Green Salsa**Gladwin Family Cookbook (ask to see a copy)** – proceeds go to City Harvest | 4.07.53.53.53.53.512.08.512.511.513.011.012.56.07.07.07.0 22.027.025.030.032.021.025.0 |
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| CocktailsBerry Gimlet | CRANBERRY INFUSED LONGSHORE VODKA, PLUM, VANILLANutbourne Negroni | ADNAMS GIN, CAMPARI, CAMILLE NO.5 VERMOUTHOld Fashioned | BULLEIT RYE WHISKY, SUGAR, ANGASTURA BITTERSSpicy Margarita | CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUSWinter Spritz | HAYMANS SLOE GIN, APEROL, DOUBLE DUTCH SODAEspresso Martini | ADNAMS LONGSHORE VODKA, FAIR CAFÉ COFFEE LIQUER, SUGAR, ESPRESSOKicking Mule | CHILLI INFUSED VODKA, LIME JUICE, DOUBLE DUTCH GINGER BEERChilli Gimlet | ADNAMS CHILLI INFUSED VODKA, ROSEMARY CORDIAL, LEMON JUICE | 12.513.514.514.012.013.512.012.5 |
| Mocktails & Soft DrinksApple Elderflower & Mint Fizz | ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATERVirgin Cucumber Collins | MUDDLED CUCUMBER, LIME, SUGAR, SODAForest Spritz | EVERLEAF FOREST, TONIC WATER, ORANGE SLICEHolos Kombucha *(330ml)* Citra Hopped | Basil & Mint Beer & CiderHepworth Brewery, Blonde Lager *(330ml)* | 5%Hepworth Brewery, Prospect, Pale Ale *(500ml)* | 4.5%Adnams Dry Hopped Lager *(440ml)* | 4.2%Small Beer, Pale Ale *(330ml)* | 2%Small Beer, Lager *(330ml)* | 2%Lucky Saint, Unfiltered Lager *(330ml)* | 0.5%Adnams Wild Wave Cider *(330ml)* | 5% | 7.57.08.58.56.07.56.56.56.55.55.5 |
| GinAdnams Copper House Gin 40% Sipsmith London Dry 41.6% Hayman’s London Dry 41.2%The Botanist 46%Hendrick’s Gin 41.4%Adnams First Rate, Triple Malt 45%Hendrick’s Lunar Gin 43.4%  | 8.59.09.010.510.510.511.0 |