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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 Butter  Caramelised 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, Coriander  London Burrata, Fennel, Orange, Walnuts  Cornish Sardines Bruschetta, Chilli Mayo, Chimichurri  South Downs Hare Ragu, Tagliatelle  BBQ Glazed Pork Belly, Crackling Crumb, House Pickles  Beals Farm Blood Sausage, Sauteed Leeks, Mustard Cream Sauce  Bistro Fries, House Seasoning  Salt Baked Potatoes, Smoked Shallot Mayo  Charred Greens, Mint Yoghurt & Hazelnuts  Oak, Chicory Salad, Mustard Vinaigrette  **- FIRED ON ROBATA BBQ & ROTISSERIE –**  King Oyster Mushroom, Truffled Pearl Barley, Crispy Onion  Cornish Hake, Pak Choi, Chives Butter Sauce  Chilli Glazed Pork Chop, Fermented Beetroot, Red Wine Jus  Aberdeen Angus Beef Rump, Chimichurri, Jus  Gressingham Duck Breast, Butternut Squash Puree, Glazed Carrots, Plum Jus  ½ Lemon & Thyme Rotisserie Chicken, Green Salsa  **Gladwin Family Cookbook (ask to see a copy)** – proceeds go to City Harvest | 4.0  7.5  3.5  3.5  3.5  3.5  12.0  8.5  12.5  11.5  13.0  11.0  12.5  6.0  7.0  7.0  7.0    22.0  27.0  25.0  30.0  32.0  21.0  25.0 |
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| Cocktails  Berry Gimlet | CRANBERRY INFUSED LONGSHORE VODKA, PLUM, VANILLA  Nutbourne Negroni | ADNAMS GIN, CAMPARI, CAMILLE NO.5 VERMOUTH  Old Fashioned | BULLEIT RYE WHISKY, SUGAR, ANGASTURA BITTERS  Spicy Margarita | CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS  Winter Spritz | HAYMANS SLOE GIN, APEROL, DOUBLE DUTCH SODA  Espresso Martini | ADNAMS LONGSHORE VODKA, FAIR CAFÉ COFFEE LIQUER, SUGAR, ESPRESSO  Kicking Mule | CHILLI INFUSED VODKA, LIME JUICE, DOUBLE DUTCH GINGER BEER  Chilli Gimlet | ADNAMS CHILLI INFUSED VODKA, ROSEMARY CORDIAL, LEMON JUICE | 12.5  13.5  14.5  14.0  12.0  13.5  12.0  12.5 |
| Mocktails & Soft Drinks  Apple Elderflower & Mint Fizz | ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER  Virgin Cucumber Collins | MUDDLED CUCUMBER, LIME, SUGAR, SODA  Forest Spritz | EVERLEAF FOREST, TONIC WATER, ORANGE SLICE  Holos Kombucha *(330ml)* Citra Hopped | Basil & Mint  Beer & Cider  Hepworth 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% | 7.5  7.0  8.5  8.5  6.0  7.5  6.5  6.5  6.5  5.5  5.5 |
| Gin  Adnams 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% | 8.5  9.0  9.0  10.5  10.5  10.5  11.0 |