# THE PIG'S EAR

# By Local & Wild

# CHRISTMAS MENU

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

# While You Wait

Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

# **Mouthfuls**

Mushroom Marmite Éclairs, Confit Egg Yolk Turkey Sausage Roll, Tarragon, Mustard Seed Sourdough Bread, Cep Butter

### **Nutbourne Cures**

Chalkstream Trout Gravadlax, Beetroot, Buttermilk, Dill Oil Gladwin Chorizo, Labneh, Crispbread, Kale Endive, Stilton, Beetroot Jam

# **Sharing plates**

Scottish King Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa Sussex Partridge Popcorn, Cranberry Ketchup, Pine Salt

# Prime Cuts (Choice Of)

Grilled South Downs Venison, Celeriac Purée, Redcurrant, Game Jus
Pollock & Chard Wellington, Watercress Crème Fraîche
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)
Lyons Hill Farm Beef Fillet, Mushroom Duxelles, Red Wine Jus (+14.0pp) | 120g

# **Sides**

Rosemary & Thyme Potatoes
Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

# **Pudding**

Yorkshire Parkin, Poached Pear, Butterscotch Sauce White Chocolate Cheesecake, Mulled Wine Gel Baked Truffled Brie To Share (+6.0pp for 3 people)

# For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)





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Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

# **Mouthfuls**

Mushroom Marmite Éclairs, Confit Egg Yolk Devilled Violet Quails Egg Sourdough Bread, Cep Butter

#### **Nutbourne Cures**

Chalkstream Trout Gravadlax, Beetroot, Buttermilk, Dill Oil Caramelised Onion & Butterbean Hummus, Dukkah, Crispbread Endive, Stilton, Beetroot Jam

# **Sharing plates**

Scottish King Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa Crown Prince Squash Popcorn, Cranberry Ketchup, Pine Salt

# Prime Cuts (Choice Of)

Pollock & Chard Wellington, Watercress Crème Fraîche
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)
Cauliflower Steak, Pickled Walnuts, Chiddingfold Red Kale, Tahini Yoghurt

### **Sides**

Rosemary & Thyme Potatoes
Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

# **Pudding**

Yorkshire Parkin, Poached Pear, Butterscotch Sauce White Chocolate Cheesecake, Mulled Wine Gel Baked Truffled Brie To Share (+6.0pp for 3 people)

# For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

62.0



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Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

### **Mouthfuls**

King Oyster Mushroom, Parsley, Radicchio Braised Red Cabbage, Caraway Crisp Purple Carrots, Mushroom Powder

### **Nutbourne Cures**

Chiddingfold Beetroot Carpaccio, Carrot Top Pesto, Savoury Granola Celeriac Schnitzel, Caramelised Onion, Radicchio, Pickled Trompettes Endives, Beetroot Jam

# **Sharing plates**

Grilled Leek Hearts, Caramelised Apple, Sussex Seed Clusters, Chicory Crown Prince Squash Popcorn, Cranberry Ketchup, Pine Salt

# **Prime Cut**

Cauliflower Steak, Pickled Walnuts, Chiddingfold Red Kale, Tahini Yoghurt

# **Sides**

Rosemary & Thyme Potatoes
Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

# **Pudding**

Caramelised Pear Tartlet, Mulled Wine Gel Red Currant Mille-Feuille

### For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

62.0

