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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 & Wild”.

**FARM-TO-FORK LUNCH MENU**

22.0 for 2 courses | 25.0 for 3 courses

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| Nutty Wild, Sparkling English Wine NVSussex Wild Yeast Bread, Seasonal ButterMushroom Marmite Éclair *(each)* | 10.54.53.5 |

**Starter**

Tempura Chichester Marrow, Plum Jam

*or*

Handmade Gladwin Chorizo, Hung Yoghurt

**Main**

Roast Cauliflower, Wild Mushrooms & Celeriac, Fermented Chilli

*Or*

Sussex Pork Chop, Carrot & Celeriac Salsa

**Dessert**

Chocolate & Chantilly Choux Bun



@Sussex\_Resto