

SUSSEX

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

Nutty Wild, Sparkling English Wine NV	10.5
Sussex Wild Yeast Bread, Seasonal Butter	4.5
Mushroom Marmite Éclair (<i>each</i>)	3.5

Starter

Cured Hampshire Chalk Stream Trout, Chichester Beetroot

Or

Hampshire Asparagus & Pecorino Ravioli, Hazelnuts

Main

Roasted Arundel Fennel, Sumac, Tahini Yoghurt

Or

Braised Sussex Pork Belly, Apple Compote, lentils

Dessert

Sussex Strawberry Eton Mess



@Sussex_Resto

AVAILABLE TUESDAY TO FRIDAY FROM 12PM TO 6:45PM

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.