

SUSSEX

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".

LOCAL & WILD MENU

49.5 pp

Snacks

Mushroom Marmite Éclair, Egg Confit, Cornichon
Cauliflower Croquette, Green Herb Salsa

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Field

Tempura Garlic Scapes, Somerset Pecorino & Nduja Mayo

Moscato D'asti, Maddalena, Piedmont, 2023

River

Hampshire Chalk Stream Cured Trout, Chichester Beetroot

Bacchus, Nutbourne Vineyards, West Sussex, England 2022

Wood

Asparagus And English Pecorino Ravioli, Burnt Butter, Hazelnut

Beaujolais Villages, Domaine De La Madone, 2021

Farm

Dorset Lamb Rump, Garlic Scapes, Mushrooms, Anchovy Emulsion

El Cipres Malbec, Mendoza, Argentina, 2020

Sweet

Sussex Strawberry Mille-Feuille

Chateau Soucherie, Coteaux Du Layon, France 2018

→ POST YOUR BEST INSTAGRAM PICTURE AT SUSSEX FOR A CHANCE TO WIN A £50 BAR TAB!
TAG @SUSSEX_RESTO & USE #LOCALANDWILD, WE WILL PICK A WINNER EVERY MONTH ←

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.
GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

+49.9pp for wine pairing

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