

## 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".

Daily Loosener - Wild Clover Sussex Raspberry Infused Gin, Chambord Liqueur, Lemon Juice, Gomme Syrup, Eg	12.0
Smoking Loon Zinfandel, California, USA, NV Aromas of fresh figs, dark cherries, and subtle rosemary notes. Rich and structured, notes of dark chocolate and espresso. Long Finish Full of dried cherries with blackberry compote	11.5   32.5   62.0
Homemade Rabbit Wild Yeast Bread, House Butter	4.0
Mushroom Marmite Éclair, Egg Confit, Cornichon	3.5
Somerset Goat's Cheese Mousse Cornetto, Honey	3.5
Tempura Chichester Marrow, Chilli Jam	8.5
Whipped Smoked Cod's Roe, Caraway Crispbread, Crudité	9.5
London Burrata, Arundel Basil Pesto, Nutbourne Tomatoes	13.5
Braised Venison Croquette, Celeriac Puree, Jus	14.0
Hand Dived Scallop & Pancetta Skewers, Nduja Emulsion	26.0
Sussex Mixed Lettuce, Pickled Shallots, Honey Mustard Dressing	7.0
Sundays On The Farm  Our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms.  All roasts are served with roast potatoes, a Yorkshire Pudding, and seasonal vegetables.  Lyon's Hill Roast Beef Sirloin	28.5
Dorset Lamb Leg ½ Rotisserie Poussin	26.0
Line Caught Stone Bass Fillet, Pepperonata, Capers, Parsley Oil	26.0 26.0
Smoked Cauliflower, Tahini Yoghurt, Beetroot Salsa	22.0
Kids - We offer a Mini Roast - half the portion for half the price. Please speak to a member of staff for more information	
Vanilla Set Cream, Salted Caramel, Mint Crumbs	9.0
Dark Chocolate Mousse, Chichester Strawberries, Hazelnuts	9.0
French Pastry, Chantilly Cream, Blackberries	9.0
Cheese board, Isle of White Blue, Bath Soft, Cornish Yarg	12.5