

Local & Wild

Regenuary Set Menu



- Using only ingredients that are made regeneratively -

We have carefully selected local farmers from in and around Sussex who farm & harvest their crops with a sustainable conscience. Through regenerative farming practices, our suppliers enhance resources rather than depleting them to provide our restaurants with the best produce possible.

MOUTHFULS

MUSHROOM MARMITE ÉCLAIR

RED ENDIVE, STILTON, BEETROOT JAM

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Our mushroom marmite éclair utilizes dehydrated leftover mushrooms, pulverized into a powder, ensuring both zero waste and the richest umami flavors.

BEACH

ROPE GROWN MUSSELS, NUTBOURNE CHARDONNAY BUTTER SAUCE, CHARRED KALE, GLADWIN CHORIZO

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The rope method for mussel farming involves zero inputs—no chemicals or added feed—making them as sustainable as it gets. These mussels are then sautéed with local wine from the Gladwin Brothers' family farm.

FIELD

STUFFED LEEK HEART, CHEDDAR FONDUE, ONION CONFIT, CANDIED HAZELNUTS

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Leeks are hardy vegetables with multiple protective layers. Harvesting them in winter while leaving their roots in the soil helps maintain a healthy soil structure and enhances water retention for future crops.

SEA

CRAB RAVIOLI, QUINCE, SEA PURSLANE

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We use male brown crab, pot-caught from the Dorset/Devon coastline, to bring together unexpected flavours in this comforting seafood pasta dish.

WOODS

WILD FALLOW DEER, HEN OF THE WOODS MUSHROOM, PICKLED WET

WALNUT EMULSION, TARRAGON CRUMB

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Fallow deers, without predators, can rapidly overpopulate. Mindful and sustainable hunting helps balance their ecosystem and enhance surrounding habitats.

DESSERT

SPOTTED DICK, MINCEMEAT SPONGE, BURNT BUTTER CUSTARD

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The perfect old-fashioned English dessert for cold months, using dried fruit preserved from the summer months and leftover Christmas mincemeat to create a low-waste treat.

£48pp