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".

Daily Loosener - Strawberry Field TWO DRIFTER RUM, SUSSEX STRAWBERRIES PURÉE, BETTER'S BITTER MIRACULOUS FOAMER, LEM	14.0 ON
Pinot Noir, Dog Point, Marlborough, New Zealand, 2020 THE FRUIT IS SUPPORTED BY BRIGHT FLORALS OF ROSE AND VIOLETS WITH CRUNCHY RED BERRY FRUIT AND DRIED HERB NOTES. THE PALATE IS SUCCULENT WITH ALLURING RED CHERRY, BROWN SPICES AND SILKY FINE BONED TANNINS.	14.5 88.0
Sussex Wild Yeast Bread, Sussex Butter	4.5
Mushroom Marmite Éclair, Egg Yolk, Cornichon (Each)	3.5
Chalk Stream Trout Éclair, Herb Salsa <i>(Each)</i>	3.5
Broad Bean Hummus, Crispbread, Sussex Carrots	8.5
Handmade Gladwin Chorizo, Sussex Kale, Crispbread	8.0
West London Burrata, Nutbourne Tomatoes, Strawberry & Basil Salsa	13.5
Seared Mackerel, Celeriac & Apple Remoulade	13.0
Tempura Garlic Scapes, Nduja & Somerset Pecorino Mayo	14.0
Lamb Sweetbread, Red Onion Marmalade, Mint & Chilli Salsa	14.0
Yorkshire Pudding	2.0
Rosted Potatoes	6.0
Cauliflower Cheese	6.5
Mixed Leaf Salad, Champagne Vinaigrette	6.0
- Sunday From The Farm -	
Our produce is sustainably sourced from bio-diverse farms in West Sussex, and neighbouring Red Tractor-approved farms. All roasts are served with Roast Potatoes, Yorkshire Pudding, & Seasonal Sussex Vegetables.	
Roasted Rack Of Pork, Crackling, Russet Apple Sauce	26.0
Dorset Lamb Rump, Mint Sauce	26.0
Lyons Hill Bone In Sirloin <i>(To Share)</i>	70.0
Lyons Hill Beef Wellington, Red Wine Jus (To Share)	84.0
Please note this dish takes 45 minutes from the time of ordering.	
Selection Of English Cheeses, Chutney, Crispbread (Each)	4.0
Dark Chocolate Ganache, Cherries, Toasted Almonds	9.0
Sussex Strawberry Eton Mess	9.0
Vanilla Set Cream, Salted Caramel, Almond Flakes	9.0
Caramelised Flat Peach, Lemon Thyme, Vegan Chantilly, Honeycomb	9.0