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".

Wednesday, 15th January

Daily Loosener - 58 Gimlet 58&Co Apple & Hibiscus Gin, Lemon Jus, Apple Camomile Cordial	12.5
Wine of the Day - Domaine Chanson Santenay 1er Cru Beauregard 2017 Owned by the Bollinger Family since 1999, Domaine Chanson have one of the largest vineyard holdings in the Cote de Beaune. The 2017 Santenay Beauregard 1er Cru bursts with juicy red fruit aromas and layers of wild cherry, redcurrant and forest floor, with a hint of vanilla alongside crushed rocks and rose petal notes. Perfect with game meats, particularly duck.	14.0 35.0 66.0
Sussex Wild Yeast Bread, Tarragon Butter Mushroom Marmite Éclair, Egg Yolk, Cornichon Handmade Gladwin Chorizo, Hung Yoghurt, Caraway Crispbread Exmoor Caviar, Crème Fraiche, Crouton	4.5 3.5 7.5 12.0
Burrata, Orange, Crispy Parsnip Crispy Cuttlefish, Charcoal Butterbean Dip Cured Chalk Stream Trout, Beetroot, Dill Oil Beef Tartare, Egg Yolk, Cheddar Crisp, Shallots, Cornichon Butter Bean Hummus, Crudité, Caraway Crispbread, Nut Crumb	13.0 9.5 12.5 22.0 8.5
Salt-Baked Crispy Rosemary Potatoes Skin-on Chips (add Truffle& Pecorino, £1) Sussex Lollo Salad, Champagne Dressing	6.0 5.0 5.5
Celeriac Schnitzel, Wild Mushroom, Tahini Yoghurt Line Caught Pollock Fillet, Braised Leeks, Mussels Sauce Wild Fallow Deer, Celeriac Puree, Game Jus Duck Breast, Potato Duchess, Carrots Lyons Hill Farm Rump Steak, Beetroot, Chimichurri Sussex Pork Chop, Crispy Parsnip, Caramelised Shallots, Jus Whole Roasted Woodcock, Bruschetta, Jus	20.0 27.0 28.0 29.0 28.0 24.0 40.0
Lyons Hill Fillet of Beef Wellington (for 2 to share, comes with 2 sides) Please allow 45 minutes from ordering	84.0
Selection of English Cheeses (each)	4.0
Yorkshire Parkin, Poached Apple, Butterscotch Sauce White Chocolate Cheesecake, Berries Dark Chocolate Mousse, Hazelnut Praline Star Anise Cake, Rhubarb	7.0 8.0 9.0 9.0
An English Vineyard Cookbook (ask to see a copy) - All proceeds go to City Harvest Charity	25.0

→ POST YOUR BEST PICTURE AT SUSSEX FOR A CHANCE TO WIN A £50 BAR TAB!

TAG @SUSSEX_RESTO AND USE #LOCALANDWILD ON YOUR INSTAGRAM POST, WE WILL PICK A WINNER EVERY MONTH ←

Drinks List

Cocktails

Nutbourne Negroni HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	12.5
Espresso Martini BLACK COW VODKA, FAIR COFFEE LIQUEUR, SUGAR, ESPRESSO	14.0
Bacchus' Better Half BROKEN CLOCK VODKA, COINTREAU, PX SHERRY, NUTBOURNE BACCHUS	12.5
Sussex 75 WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	13.0
Tommy's Picante CHILLI INFUSED CAZCABEL TEQUILA, LIME, DEMERARA, CELERY SALT	12.5
Non-Alcoholic Cocktails	
Tea Negroni BOTIVO APERETIF, EARL GREY TEA, HONEY, ORANGE, GRAPEFRUIT BITTERS	9.5
Seedlip Sour SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER	9.5
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	9.5
Beers	
Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnams Kobolb Draft Lager (500ml) 4.7%	6.8
Original Small Beer Pale Ale 2.5%	6.0
Lucky Saint Beer 0.5%	5.5
Adnams Wild Wave Cider (330ml) 5%	5.5
After Dinner	
Pedro Ximenez, Barbadillo, NV, Spain	11.5
Coteaux Layon, Chateau Soucherie, 2020	12.5
Maison Sichel, Sauternes, 2023	14.0
Passito di Pantelleria, Sicily, 2020	14.0
Graham's, LBV, Portugal 2018	10.0
Taylor's 10 Years Old Tawny Port, Portugal	10.5
Taylors 20Y Tawny Port, Portugal	13.5
Kingston Black	7.5
Delmain XO Cognac	11.0
Smokey Joe's Cafe MEZCAL, CAMPARI, BRITISH VERMOUTH, INFUSED WITH SOUTER ESPRESSO	12.5
Smokey Joe's Cafe MEZCAL, CAMPARI, BRITISH VERMOUTH, INFUSED WITH SOUTER ESPRESSO Old Fashioned BRUICHLADDICH, BITTERS, ORANGE ZEST	12.5 13.0