** 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”.

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| **Daily Loosener – British Negroni**Adnam’s Copper House Gin, Campari, Camille’s British Vermouth | 12.5 |
| **Wine of the Day - Famille Perrin, Vinsobres, Les Cornuds, France 2020**A great Autumnal choice.This Syrah dominant claret from the Southern Rhone is full of rich black fruit, with added notes of pepper and olive. The soft tannins round out this generous drop. – Unctuous. | 67.0 |
| Colchester Oysters, Apple & Shallot Vinigrette *(each/ half a dozen)*Sussex Wild Yeast Bread, Black Garlic ButterMushroom Marmite Éclair, Egg Yolk, Cornichon *(Each)*Whipped Cod Roe, Tapioca Crisp *(Each)*Butter Bean Hummus, Sussex Carrots, Truffle TapenadeHandmade Gladwin Chorizo, Hung Yoghurt, Caraway Crispbread West London Burrata, Kentish Fig & HazelnutCured Hampshire Chalk Stream Trout, Tomato Dressing, Trout SkinRoasted Hand Dived Scallop, Herb Crust, Fennel Butter (each)Wood Pigeon Breast, Parsnip, Hazelnut, JusRosemary Crispy Midhurst PotatoesLincolnshire Poacher & Truffle PotatoesTempura Chichester Marrow, Plum JamSussex Mixed LolloRoasted Cauliflower, Fermented Chilli, Celeriac & MushroomCornish Hake Fillet, Braised Leeks, Butter SauceSussex Pork Chop, Celeriac & Carrot SalsaGressingham Duck Breast, Onion Squash Puree, Crispy KaleLyons Hill Farm Rump Steak, ChimmichurriLyons Hill Fillet of Beef Wellington (for 2 to share)*Please allow 45 minutes from ordering*Selection of English Cheeses (each)White Chocolate Mousse, Apple, PralineSpiced Pumpkin Tart, Berries Coulis, Meringue Sussex Strawberry Cheesecake An English Vineyard Cookbook (ask to see a copy) -All proceeds go to City Harvest Charity | 4.0 | 22.04.53.54.09.58.513.513.59.015.0 6.06.56.56.521.025.024.030.030.084.04.09.09.09.025.0 |
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