THE PIG'S EAR

By Local & Wild

We use all things wild, foraged, and locally grown, including sustainable livestock from the Gladwin's family farm in West Sussex – we call this 'Local & Wild'.

Wild Yeast Baguette, House Butter	4.5
Mushroom Marmite Éclair, Confit Eqq, Cornichon	4.5
Jersey Oysters, Apple Shallot Vinaigrette	4.5/25.0
Goats Cheese Mousse Cornetto, Sussex Honey	4.5
Devilled Violet Quail Eggs, Filo	6.5
Gladwin's Chorizo, Hung Yoghurt, Kale, Crispbread	8.0
Exmoor Caviar Crostini, Crème Fraîche	16.0
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TPE Pâté en Croûte, House Pickles	11.5
Salt Beef Croquettes, Wasabi Mayo	11.5
9 Years Retired Beef Tartare, Capers, Cornichon, Egg Yolk	15.0
Scallop, Wild Garlic Butter, Lemon & Chilli Crumb, Bacon Jam	12.5
TPE Duck Scotch Egg, Chorizo & Black Pudding, Walnut Ketchup	11.0
Hampshire Beetroot Cured Trout, Buttermilk, Dill Oil	12.5
Hampshire Asparagus, Wild Garlic Oil, Chorizo Mayo	14.0
London Burrata, Iron Bark Pumpkin, Chestnut Pesto	14.5
Grilled Leek, Basil Pesto, Whipped Sussex Ricotta, Dukkha	11.5
Caramelised Onion & Butterbean Hummus, Seasonal Crudités, Crispbread	9.5
Endive & Red Lollo Salad, Pear, White Balsamic	7.5
Skin On Fries Salt Baked Potatoes	6.5
Cauliflower `Kiev', Caramelised Purée, Hispi, Pickled Golden Raisins	22.0
Day Boat Gurnard, Wild Garlic Tartar, Pickled Fennel	26.0
Blood Sausage, Mash Potatoes, Onion Gravy	24.0
Tamworth Pork Chop, New Season Purple Sprouting Broccoli, Jus	26.0
Dorset Lamb, Carrot Purée, Forced Rhubarb, Jus	28.0
9 Years Retired Sussex Beef, Served with Peppercorn or Jus	
Flank 220g, Chimichurri	25.0
Sirloin on the Bone 500g (served with Baked Potatoes or Endive Salad)	72.0
The Pig's Ear Pies - All Served with Mash & Gravy	19.0
Orange Filo Cake, Forced Rhubarb, Vanilla Cream	10.0
Brown Butter & Vanilla Pear Frangipane, Pear Ice Cream, Almonds	12.5
Bay Leaf Set Cream, Forced Rhubarb, Candied Walnut	9.0
Dark Chocolate Mousse, Butterscotch, Rose Petals	10.0
Selection of British Cheeses, Fennel Crispbread, Pear Chutney	12.0

Table Service