

# 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
Jersey Oysters, Apple Shallot Vinaigrette	4.5   22.0
Mushroom Marmite Éclair, Confit Egg, Cornichon	3.5
Goats Cheese Mousse Cornetto, Sussex Honey	3.5
Deville Violet Quail Eggs, Filo	6.0
Gladwin's Chorizo, Hung Yoghurt, Kale, Crispbread	7.5
Exmoor Caviar Crostini, Crème Fraîche	16.0
TPE Pâté en Croûte, House Pickles	10.5
Salt Beef Croquettes, Wasabi Mayo	9.5
9 Years Retired Beef Tartare, Capers, Cornichon, Egg Yolk	14.5
Hampshire Beetroot Cured Trout, Buttermilk, Dill Oil	12.5
Scallop, Wild Garlic Butter, Breadcrumbs, Bacon Jam	12.5
London Burrata, Ironbark Pumpkin, Chestnut Pesto	13.5
Grilled Leek, Basil Pesto, Sussex Whipped Ricotta, Dukkha	10.5
Butterbean Hummus, Seasonal Crudités, Crispbread	9.5
Endive & Red Lollo Salad, Pear, White Balsamic	7.5
Roast Potatoes   Cauliflower Cheese	6.0
- SUSSEX ROAST -	
- Farm Vegetables, Roast Potatoes, Yorkshire Pudding & Gravy	
Beef Sirloin, Horseradish Cream	29.0
Half Chicken, Bread Sauce	26.0
Pork Chop, Apple Sauce	26.0
Lamb Shoulder, Mint Sauce	27.0
Beetroot, leek & Mushroom Wellington	24.0
Day Boat Pollock, Wild Garlic Tartar, Pickled Fennel	26.0
Dark Chocolate Mousse, Butterscotch, Rose Petals	10.0
Bay Leaf Set Cream, Forced Rhubarb, Candied Walnut	10.0
Brown Butter & Vanilla Pear Frangipane, Pear Ice Cream, Almonds	11.5
Selection of British Cheeses, Fennel Seed Crispbread, Onion Jam	12.5
An English Vineyard Cookbook (All proceeds go to City Harvest Charity)	25.0

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WE OPERATE UNDER 100% RENEWABLE ELECTRICITY  
GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

- SIGNATURE COCKTAILS -

Wild Garlic Bloody Mary   FORAGED WILD GARLIC INFUSED VODKA, HOUSE SPICE MIX	12.0
Fig's Ear Negroni   ADNAMS GIN, MARTINI AMBRATO, DOPPELGANGER (For 1 Or 2)	14.0   25.0
Legero Martini   ADNAMS GIN, VERMOUTH, SEASONAL TONIC WATER	14.0
Oat Fashioned   TOASTED OAT SCOTCH WHISKY, SUGAR, WALNUT & CHOCOLATE BITTERS	14.0
Spicy Margarita   CAZCABEL TEQUILA, MEZCAL, COINTREAU, CITRUS, SWEET CHILLI JAM	14.0
Southwest Sour   BOURBON, CIRTUS, SUGAR, FOAMER, MULLED WINE FLOAT	14.0
Rhubarb Gimlet   GIN, HOMEMADE FORCED RHUBARB CORDIAL, CITRUS	12.0
Cranberry Fizz   ADNAMS GIN, HOMEMADE CRANBERRY SYRUP, NUTTY WILD	12.0

*\*Non-alcoholic cocktails can be made by our bar team on request*

- WINE SPECIAL -

Pinot Gris, Nutbourne Vineyards, Sussex, England 2022	7.6   19.0   38.0
Pauillac, Maison Sichel, Bordeaux 2017	12.8   32.0   64.0

- DRAUGHT BEER -

Bitburger, Pilsner   4.8%	7.2
Adnams, Dry Hopped Lager   4.2%	7.2
Adnams, Mosaic, Pale Ale   4.1%	7.2
Adnams, Wild Wave, Cider   5%	7.2
Adnams, Ghost Ship, Pale Ale   0.5%	6.8
Guinness   4.1%	7.2
Guest Beer	7.2

- BOTTLED & CANNED BEER -

Hepworth Brewery, Prospect, Pale Ale (500ml)   4.5%	7.5
Hepworth Brewery, Sussex APA (330ml)   5%	7.0
Hepworth Brewery, Sussex APA (330ml)   5%	7.9
Small Beer, Lager (330ml)   2.1%	6.5
Small Beer, Hazy (330ml)   2.6%	6.5
Lucky Saint, Hazy Pale   Unfiltered Lager (330ml)   0.5%	5.5

- HOLOS KOMBUCHA - (330ml)

Citra Hopped   Hibiscus & Ginger	7.5
Basil & Mint   Raspberry & Elderflower	

- CASK BEER -

Harvey's Sussex Best, Bitter   4.0%	7.2
Small Beer, Pale Ale   2.5%	6.5
Guest Ale	7.2



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