

THE PIG'S EAR

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".

FARM-TO-FORK LUNCH MENU

24.0 for 2 courses | 28.0 for 3 courses

Wild Yeast Baguette, House Butter	4.5
Mushroom Marmite Éclair, Egg Confit (each)	4.0

Starter

London Burrata, Comice Pears, Bitter Leaf

Or

Sussex Courgette Carpaccio, Goat's Cheese, Fennel Top Pesto

Main

Roasted Pumpkin Risotto, Wild Mushrooms & Salsa Verde

Or

South Downs Wild Fallow Deer, Sussex Endive, Game Jus

Dessert

Dark Chocolate Mousse, Pumpkin Seeds Praline, Miso Caramel

@thepigsear_

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

