

BRITISH BISTRO

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"

Monday 8th December

Daily Loosener - Sussex Cherry Brandy Manhattan	12.5
Homemade Cherry-Infused Brandy, Delamain XO Cognac, Camille's Red Vermouth	
Petite Fleur, Fleur de Miraval Brut Rosé	21.0 125.0
Petite Fleur is an extraordinary collaboration between three iconic families:	
Pitt, Perrin and Peters. The Champagne is a sumptuous delight a	
beautifully crafted rose from Chardonnay sourced from Cru Villages in the	
Cotes des Blancs and Pinot Noir from the Village of Vertus and then aged on	
the lees for a least three years. It is a stunning Champagne with	
magnificent texture, richness and complexity. What better way to celebrate	
the festive season.	
Aperitif - 'Nutbourne Negroni'	13.5
ADNAMS GIN, CAMPARI, CAMILLE NO.2 VERMOUTH	
Homemade Rabbit Bread, House Butter	4.5
Mushroom Marmite Éclair, Egg Confit, Cornichon(each)	4.0
Goats Cheese Mousse Endive, Sussex Honey(each)	4.5
Butterbean & Caramelised Onion Hummus, Crudites, Crispbread	8.5
Chicken Liver Pate, Pear Chutney, Grilled Bread	9.0
Pan-Fried Goat's Cheese, Cranberry, Wild Mushrooms	13.5
Hand Dived Cornish Scallop, Burnt Butter, Apple Salsa	8.5
Butterfly Red Mullet, Charred Pepper Salsa	12.0
Beef & Venison Skewer, Mint Yogurt, House Pickles	12.5
Heritage Beetroot Carpaccio, Shropshire Blue, Sunflower Seeds Dressing	9.5
BBQ Broccoli, Romesco, Crispy Onion	8.5
Shaved Brussel Sprouts, Keen's Cheddar, Jazz Apple Salad	6.5
Bistro Fries / Rosemary Salt Baked Potatoes, House Mayo	6.5
Fired On Robata BBQ & Rotisserie	
Cauliflower, Radicchio, Sussex Seeds, Tahini Yoghurt	23.0
Line Caught Wild Seabass Fillet, Fennel, Crab Bisque, Parsley Oil	28.0
South Downs Fallow Deer, Pak Choi, Celeriac Puree, Poached Plums	34.0
⅓ Rotisserie Free Range Chicken, Truffled Mushrooms, Green Salsa	32.0
Spatchcock Pheasant, Honey Mustard Glaze, Parsley & Pumpkin Seed Pesto	34.0

Yorkshire Dry Aged Beef (to share) Ask waiter for sizes

Served With Rosemary Salt Baked Potatoes, Peppercorn Sauce, Red Wine Jus

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Autumn Rabbit Spritz ADNAMS GIN, SPICED GREEN TEA, NUTTY WILD, CITRUS	12.5
Kicking Mule CHILLI INFUSED ADNAMS VODKA, LIME JUICE, DOUBLE DUTCH GINGER ALE	12.5
Amaretto Sour DISARONO AMARETTO, LEMON JUICE, MIRACULOUS FOAMER	12.0
Cranberry Thyme ADNAMS VODKA, THYME & CRANBERRY, CITRUS	12.0
Nutbourne Negroni ADNAMS GIN, CAMPARI, CAMILLE NO.2 VERMOUTH	13.5
Spicy Margarita CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS	14.0
Old Fashioned WOODFORD RESERVE WHISKY, SUGAR, ANGOSTURA BITTERS	14.5
Amaro Bunny AMARO MONTENEGRO, CAMILLE NO.2 VERMOUTH, ORANGE JUICE	13.0
Mocktails & Soft Drinks	
Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	8.5
Seedlip Sour SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER	9.0
Tea Negroni BOTIVO APERTIF, EARL GREY TEA, HONEY, GRAPEFRUIT BITTERS, ORANGE	9.0
Holos Kombucha (330ml)	8.5
Mulled Spice Hibiscus & Ginger Basil & Mint	0.3
Beer & Cider	
Hepworth Brewery, Prospect, Pale Ale (500ml) 4.5%	7.5
Hepworth Brewery, Blonde Lager (330ml) 5%	6.0
Small Beer, Pale Ale $(350ml)$ 2.5%	6.5
Adnams Wild Wave Cider (330ml) 5%	5.5
Lucky Saint, Unfiltered Lager (330ml) 0.5%	5.5
Gin (35ml)	
Adnams Copper House Gin 40%	9.75
Silent Pool 43%	11.5
Sipsmith London Dry 41.6%	11.0
Hayman's London Dry 41.2%	13.5
Hendrick's Gin 41.4%	13.5
Adnams First Rate, Triple Malt 45%	12.5

Gladwin Family Cookbook (ask to see a copy) - proceeds go to City Harvest

25.0