

Local & Wild



sussex

Events & Private Hire

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Welcome to Sussex

Experience modern British cuisine in the heart of Soho,
inspired by the Gladwins' family farm.

At Sussex British Bistro, we serve brasserie-style
dishes crafted from locally-sourced ingredients. From
our renowned Sussex Beef Wellington to our award-winning
Nutbourne wines, you can enjoy a true Local & Wild
dining experience.

Our clean and elegant interior features country-style
accents, including a butcher's block for carving
wellingtons, showcasing wines, and presenting British
cheeses. Additionally, our Hideaway Room offers private
dining, wine events, and masterclasses.





BRITISH BISTRO

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WINE BAR

DRAFT
BEER

SUSSEX
SITTING

SPECIALITY
WELLINGTONS

SUNDAY
ROASTS

COSMETIC
DENTISTRY

SMILE
MAKEOVERS

PERIODONTICS
SPECIALIST
DENTISTRY

DENTAL
IMPLANTS

ORTHODONTICS

020 335 604 00
www.dental
sussex.com

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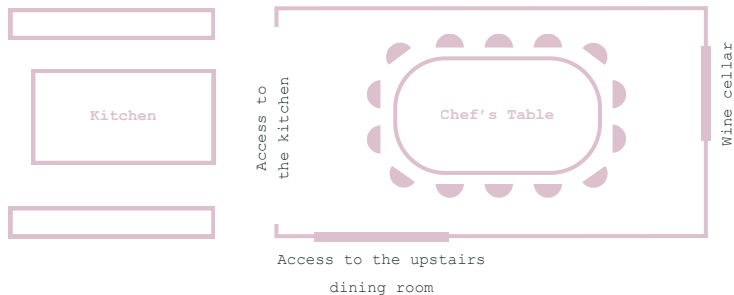
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The Hideaway Room

Nestled in our basement kitchen, our Hideaway Room offers a unique private dining experience. Enjoy the lively energy of our skilled Chefs as they chop, sizzle, and create enticing aromas next to your table.

Tailored for intimate gatherings of up to 14 guests, the table layout fosters a convivial atmosphere.

Experience our Chef's Table set menu, or opt for Oliver Gladwin, Chef Patron, to host your dinner party or lead a Wellington Masterclass.



Chef's Table Menu

(Sample)

SNACKS

Mushroom Marmite Éclair, Egg Confit, Cornichon

Hampshire Chalk Stream Trout Pâté Cornetto, Chimichurri

Sussex Wild Yeast Bread, Wild Garlic Butter

BEACH

Portland Queenie Scallop, Wild Garlic Butter, Breadcrumbs

GRAIN

Spinach & Ricotta Ravioli, Sherry & Burnt Butter Vinaigrette

FIELD

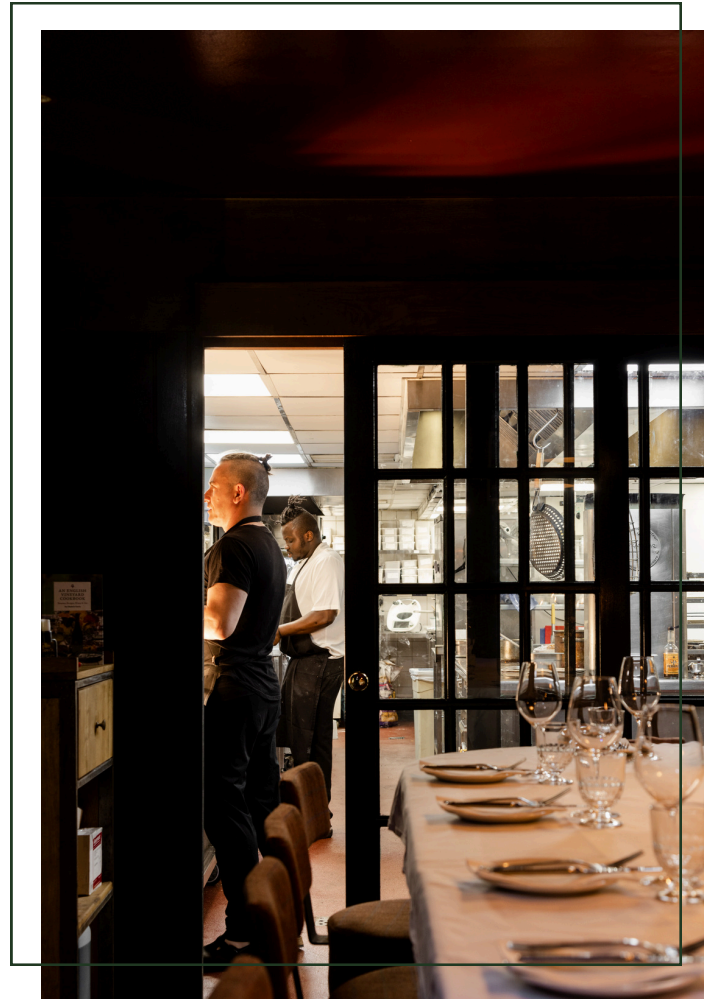
Yorkshire Wood Pigeon Breast, Parsnip Purée, Red Wine Jus

WOOD

South Down Venison, Beetroot, Pickled Wet Walnut Emulsion

SWEET

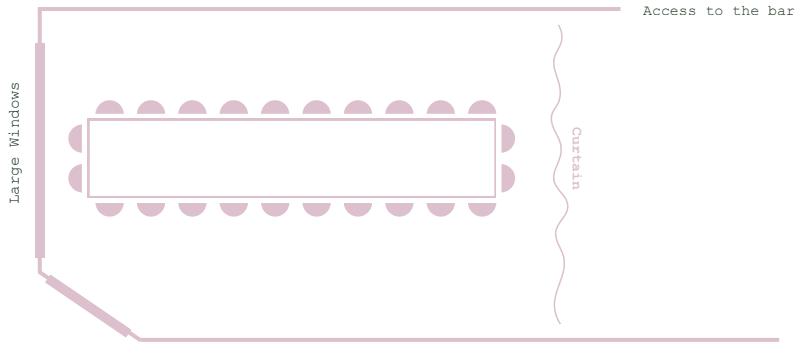
White & Dark Chocolate, Kentish Forced Rhubarb



The Green Room

A versatile private area at the back of our restaurant, separated by a curtain for privacy. It's perfectly adaptable for your event, whether you're planning a relaxed gathering, a celebratory dinner, or something bespoke.

It can accommodate up to 25 seated guests and 30 standing guests, ideal for birthdays, weddings, wine events or corporate events. For large bookings, we have curated a Feasting Menu, showcasing the finest of our seasonal sharing dishes.

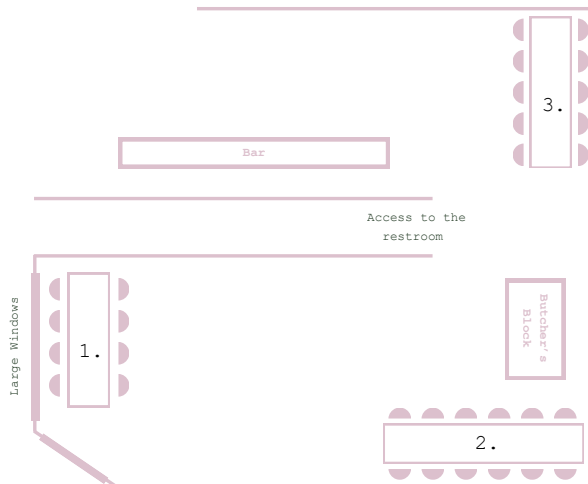


Semi-Private Hire

Our dining room caters to a range of party sizes, accommodating intimate gatherings from 10 people to larger group bookings.

This flexibility allows you to host a memorable event in the heart of Soho, regardless of your party size.

We'll ensure that the tables are arranged to meet your specific needs and preferences.





Feasting Menu

(Sample)

MOUTHFULS

Sussex Wild Yeast Bread, Sussex Butter

Mushroom Marmite Éclair, Egg Confit, Cornichon

SHARING PLATES

Chargrilled Goat's Cheese, Cranberry Jam, Hazelnuts

Gladwin Chorizo, Hung Yoghurt, Crispy Kale, Caraway Crisp

Chiddingfold Leek Heart, Cheddar Fondue, Onion Confit

MAIN COURSE (choose one)

Miso Chichester Celeriac, Tahini Yoghurt, Wild Mushroom

or

South Downs Venison, Beetroot, Pickled Wet Walnut Emulsion

or

Lyons Hill Farm Beef Wellington (+17.5 for 2)

SWEET

White & Dark Chocolate, Kentish Forced Rhubarb

- 58.0 -



Wine & Cocktail Bar

Sussex Bar & Restaurant is renowned for its innovative seasonal cocktail and extensive wine list.

Richard Gladwin has curated a wine list which wine-enthusiased guests have come to appreciate. Let our knowledgeable staff guide you through our options, ensuring you select the perfect wine to suit both your mood and your menu selection.

Our Beverage Manager, Giulio, can also guide you through our seasonal cocktails list. From Forced Rhubarb Gimlets to Wild Garlic-infused Vodka, our Cocktail List offers surprising and delicious combinations that are sure to delight your taste buds.



Drinks Menu

(Sample)

Daily Loosener | Steeped Rhubarb 14.0

Classic Cocktails from 13.0

Nutbourne Negroni 14.0

Sussex Cherry Brandy Manhattan 14.0

Orchard Sour 14.0

Toasted Oat Fashioned 14.0

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018 12.5 | 56.5

Champagne Lagache, Blanc De Blancs Reserve, NV 15.0 | 75.0

Bollinger NV, Special Cuvée, Champagne, France 95.0

Sussex Reserve, Nutbourne Vineyards, Sussex, 2019 7.5 | 22.0 | 34.5

Bacchus, Nutbourne Vineyards, Sussex, 2022 10.0 | 29.5 | 49.5

Macon-Vergisson, Domaine Simonin, Burgundy, 2021 12.5 | 34.0 | 60.0

Sauvignon Blanc, Dog Point, Marlborough, 2020 14.5 | 41.5 | 69.5

Carignan Old Wines, Côtes De Gascogne, 2022 10.0 | 28.0 | 48.0

Il Volano Sangiovese, Tuscany, Italy, 2022 12.5 | 35.0 | 57.5

Spatburgunder, Von Buhl, Pfalz, Germany, 2018 15.5 | 45.0 | 76.0

Coudoulet De Beaucastel, Famille Perrin, 2021 16.5 | 48.0 | 80.0



Local & Wild



THE SHED



RABBIT



sussex



THE BLACK LAMB



THE PIG'S EAR