## sussex

## 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".

## **Sunday 5th October 2025**

Daily Loosener - Sussex Bloody Mary	12.5
Adnams First Rate Vodka, Pickle House Spicy Tomato Juice	
RODA Reserva, Rioja, Spain, 2019	12.5   32.0   63.0
After a visit to Rioja this summer we fell in love with this wine, and it shone	
with everything we ate from grilled beef to delicate fish. This modern Rioja is	
bursting with ripe red and black fruits, spice, cedar and subtle oak	
Sussex Wild Yeast Bread, House Butter	5.0
Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon (each)	4.0
Hampshire Trout Mousse Cornetto (each)	4.0
Butter Bean Hummus, Crudités, Caraway Crispbread	9.5
	10.5
Hampshire Cured Chalk Stream Trout, Chichester Beetroot Puree, Cucumber	13.5
BBQ Octopus Skewer, Sussex Padron Pepper, Chimichurri	13.5
Sussex Beef Tartare, Pickled Cornichon, Shallots, Egg Yolk	15.0
Sussex Chorizo, Hung Yoghurt, Crispy Kale	10.5
Yorkshire Grouse Breast, Baby Gem, Elderberries Jus	14.5
	12.5
Grilled Goats Cheese, Plum, Heritage Tomato, Honey, Basil Pesto	11.5
Bosham Padron Peppers, Westcombe Ricotta, Dukkha	6.0
Sunday Roast Potatoes	
Sussex Baby Gem, Cucumber & Radish, House Dressing	6.5
ROBATA GRILL SPECIALTY CUTS - SEE THE DAILY BLACKBOARDS	
All our cuts are sourced with care — from line-caught day boat fish and our	
own vineyard-reared livestock, to retired 9-year-old beef cows from Lyons Hill	
Farm and free-range Somerset chickens.	
SUSSEX ROAST - SERVED WITH	
Farm Vegetables, Roast Potatoes, Yorkshire Pudding & Gravy	
Beef Sirloin, Horseradish	29.0
Tamworth Pork, Apple Sauce	28.0
Half Chicken, Chimichurri	26.0
Miso Glazed Celeriac, Tahini Yoghurt	22.0
Lyons Hill Farm Fillet of Beef Wellington	95.0
(please allow 45 minutes for this dishes)	