

# 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".

Tuesday 6th January

<b>Seasonal Daily Loosener – Tuxedo No.2 Martini</b>	12.0
Adnams Gin, Nolly Prat Vermouth, Luxardo Maraschino, La Fée Absinthe, Orange Bitters	
<b>Bacchus, The Gladwin Family Wine, Nutbourne Vineyards, West Sussex, England</b>	10.5   29.5   52.5
Made by our family at Nutbourne since 1991, Bacchus is a floral field blend of English grapes – grown, picked, and bottled on our land. It tells our story of time, place, and taste: bright, fresh, and full of the English countryside we call home.	
Sussex Wild Yeast Bread, House Butter	5.0
Jersey Oyster, Shallot Vinaigrette	4.5   25.0
Mushroom Marmite Éclair(each)	4.0
Somerset Goat's Cheese Mousse Cornetto (each)	4.0
Caramelised Onions Butter Bean Hummus, Crudités, Crispbread	8.5
South Down's Wild Fallow Deer Croquettes, Chilli Aioli	11.5
Scottish Scallops Skewer, Chichester Beetroot, Chimichurri	19.5
Hampshire Cured Chalk Stream Trout, Beetroot Purée, Dill	12.5
Sussex Beef Tartare, Pickled Cornichon, Confit Egg Yolk	15.0
Homemade Casarecce, Sage Butter Sauce, Artichoke Cream & Chips	14.0   21.0
Bosham Butternut Squash Carpaccio, Kale Pesto, Candied Ginger	12.0
Chiddingfold Leek & Chicory, Caramelised Apple Jam, Hazelnut	11.0
Truffled English Pecorino Potatoes	7.5
Roast Potatoes   Skin-on Fries	6.0
Brussels Sprouts, Keen's Cheddar, Jazz Apple, Walnuts	7.5
<b>Robata Grill – See the Blackboard</b>	
<i>All our cuts are thoughtfully sourced – from sustainable day boat fish and livestock White Park Cattle Beef and free-range Somerset chickens.</i>	
Bosham Cauliflower, Tahini Yoghurt, Wild Mushroom, Walnuts	
Trout Wellington, Trout Roe Butter Sauce	22.0
Tamworth Pork Chop, Hispi Cabbage, Game Jus	32.0
South Down's Wild Fallow Deer, Celeriac Purée, Pickled Cabbage	27.0
White Park Cattle Beef Fillet Wellington, Red Wine Jus	30.0
(For two to share, Allow 45 Minutes from ordering)	95.0

@SUSSEX\_RESTO

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy  
Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.

## SIGNATURE COCKTAILS

Nutbourne Negroni   ADNAMS FIRST RATE GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	13.5
Sussex 75   ADNAMS GIN, NUTTY VINTAGE, LIME, HIBISCUS SYRUP, ROSE BITTERS	13.0
Picante Roja   CHILLI INFUSED TEQUILA, LIME, DEMERARA, CELERY SALT, GRAPEFRUIT BITTERS	14.0
Left-Field Martini   CASA MIGO TEQUILA, MANZANILLA SHERRY, LUXARDO, BRANDY INFUSED CHERRY	14.5

## NON-ALCOHOLIC COCKTAILS

Tea Negroni   BOTIVO APERETIF, EARL GREY TEA, HONEY, ORANGE, GRAPEFRUIT BITTERS	9.5
Seedlip Sour   SEEDLIP GARDEN, ELDERFLOWERT, LEMON, APPLE JUICE, MIRACULOUS FOAMER	9.5
Forest Spritz   EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	9.5
Barmans Iced Tea   INFUSED HIBISCUS & GINGER, EARL GREY TEA	9.5

## BEERS

Adnam's Kobold Draft Lager (500ml)   4.7%	6.8
Blonde Organic Lager, Gluten Free (330ml)   5%	7.0
Prospect Pale Ale, Gluten Free (500ml)   4.5%	7.5
Sussex Pale Ale (500ml)   3.5%	7.5
Adnam's Ease Up IPA, Gluten Free (500ml)   4.6%	7.0
Adnam's Blackshore Stout (500ml)   4.2%	7.5
Adnam's Tally-Ho, Limited Edition, 2024 (330ml)   7.2%	8.5

## AFTER DINNER

Nutbourne Forager, Nutbourne Vineyards (100ml)	7.0
Pedro Ximenez, Manzanilla, NV, Spain (75ml)	11.5
Maison Sichel, Sauternes, 2023 (75ml)	14.0
Passito di Pantelleria, Sicily, 2020 (75ml)	14.0
Taylors 20Y Tawny Port, Portugal (75ml)	14.0
Delmain XO Cognac (25ml)	11.0
Hennessey XO Cognac (50ml)	36.0
Remy Martell XO Cognac (50ml)	28.0