sussex

By Local & Wild

We use wild produce, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines.

Tuesday 10th November

Seasonal Daily Loosener – Quince Plane 12.50
Scotch Whisky, Adnams Sloe Gin, Amaro, Homemade Quince Cordial, Citrus

Chateau Veyry 2016, Castillon, Bordeaux, France 15.0 | 45.0 | 78.0
Rich and elegant, with layers of ripe blackcurrant and dark berry fruit, complemented by subtle spice and balanced finish.

Sourdough Bread, House Butter	5.0
Maldon Oyster, Shallot Vinaigrette *(Each | ½ Dozen)*	4.5 | 25.0
Mushroom Marmite Éclair, Egg Confit, Cornichon *(Each)*	4.0
Smoked Cod's Roe Taramasalata Cornetto, Trout Roe *(Each)*	4.5
Caramelised Onion & Butter Bean Hummus, Crudités, Crispbread	9.0
Gladwin Chorizo, Hung Yoghurt, Caraway Crispbread	9.0
South Down's Fallow Deer Croquettes, Black Truffle Mayo, Somerset Pecorino	11.5
Sussex Beef Tartare, Cornichon, Confit Egg Yolk, Potato Matchstick	15.0
Hampshire Cured Trout, Suffolk Watermelon Radish, English Ponzu	13.5
Cornish Octopus, Spiced Pumpkin Puree, Almonds	16.5
London Burrata, Conference Pear, Basil Pesto, Dukkha	14.5
Chiddingfold Leeks, Spiced Plum Chutney, Hazelnuts	11.5
South Hill Farm Kohlrabi Carpaccio, Goats Cheese, Sunflower Seeds	11.5
Sussex Mixed Leaf Salad, Breakfast Radish, Mustard & Lemon Dressing	7.0
Salt Baked Potatoes | Fries	6.0
Salt Baked Potatoes, Truffle Oil, English Pecorino	7.5

Robata Grill – See the Blackboard

Celeriac Steak, Tahini Yoghurt, Wild Mushroom, Walnuts	22.0
Scottish Halibut, Trout Roe Butter Sauce, Pak Choi	30.0
South Downs Fallow Deer, Pumpkin Puree, Rainbow Carrots, Honeyberries	30.0
Gressingham Duck Breast, Chichester Beetroot, Parsnips Puree	32.0
Sussex Beef Flat Iron, Chimichurri, Fries	32.0
Sussex Beef Fillet Wellington *(For two to share, Allow 45 Minutes from ordering)*	95.0

@SUSSEX_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
GAME DISHES MAY CONTAIN SHOT | PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

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NATURE COCKTAILS

Fig & Cherry Negroni | INFUSED ANTICA FORMULA, ADNAMS SLOE GIN, CAMPARI	16.0
Autumn Sangria | PERRIN RASCAL ROUGE, TEICHENNE PEACH, DELAMAIN XO, ORANGE, APPLE, CRANBERRY	15.5
Limoncello & Almond Sour | LIMONCELLO, ADNAMS LONGSHORE VODKA, ORGEAT, LEMON, MIRACLE FOAM	16.0
Sussex Clover Club | ADNAMS GIN, CHAMBORD, NOILLY PRAT, RASPBERRY, LEMON	16.0
Scotch Bonnet Margarita | SCOTCH BONNET INFUSED CAZCABEL, COINTREAU, AGAVE, LIME	16.5

LOW & NON-ALCOHOLIC COCKTAILS

White Port & Tonic | TAYLORS CHIP DRY WHITE PORT, DOUBLE DUTCH TONIC, ROSEMARY *(20% abv)*	12.5
Sussex Fruit Fizz | PINEAPPLE, GINGER BEER, CRANBERRY, LIME	8.0

BEERS & CIDER

Adnams English Draft Lager *(500ml)* | 3.4%	6.8
Blonde Organic Lager, Gluten Free *(330ml)* | 5%	7.0
Adnams Old Ale (500ml) | 4.1%	7.5
Adnams Broadside Premium Ale (500ml) | 6%	9.5
Adnams Black Stout (500ml) | 4.2%	7.5
Hepworth Prospect Pale Ale, Gluten Free *(500ml)* | 4.5%	7.7
Hepworth Sussex Pale Ale, Gluten Free *(500ml)* | 3.5%	7.5

SWEET & FORTIFIED

	14.0
Maison Sichel, Sauternes, France 2023 *(75ml)*	14.0
Passito di Pantelleria, Sicily, 2020 *(75ml)*	12.0
Taylors 10Y Tawny Port, Portugal *(75ml)*	13.5
Taylors 20Y Tawny Port, Portugal *(75ml)*	34.0
Taylors 30Y Tawny Port, Portugal *(75ml)*	

AFTER DINNER

Bruichladdich 12Y, Isle of Islay *(35ml)*	14.5
Bruichladdich 18Y, Isle of Islay *(35ml)*	22.2
Maccallan 12Y, Speyside *(35ml)*	8.5
Maccallan 15Y, Speyside *(35ml)*	16.0
Maccallan 18Y Speyside *(35ml)*	48.0
Delamain XO Cognac, France *(35ml)*	11.0
Martell VSOP Cognac, France (35ml)	12.0
Hennessey XO Cognac, France *(50ml)*	36.0
Martell XO Cognac, France *(50ml)*	28.0

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