

SUSSEX

By Local & Wild

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

FARM-TO-FORK LUNCH MENU

24.0 for 2 courses | 28.0 for 3 courses

Sussex Wild Yeast Bread, Seasonal Butter 5.0

Mushroom Marmite Éclair (*each*) 4.0

Starter

London Burrata, Garden Peas, Radish, Mint & Cucumber Gel

OR

Hampshire Cured Trout, Arundel Cucumber & Radish, Herb Oil

Main

Roasted Fennel, Dressed Puy Lentils, Tahini, Orange

OR

Tamworth Pork Chop, Garlic Confit, Jus

Sides

Salted Baked Potato (+6.0) | Salad (+7.5)

Dessert

Filo Millefeuille, Oat Chantilly, Strawberry Gel (*V*)

@SUSSEX_RESTO

Available Tuesday to Friday from 12pm to 4:30pm - Served under 1H -

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

