

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 28th

Seasonal Daily Loosener - Strawberry Mezcal Spritz

Pensador Mezcal, Lime juice, Agave, Fresh Strawberries, Ginger Ale

13.0

CERETTO Dolcetto d'Alba Rossana (organic) 2024

Bright, crunchy and organic; wild cherry, blackberry and violet notes with soft tannins and real freshness. Pairs well with game birds, pork or antipasti. The Ceretto family also pour it by the glass at their 3* Michelin restaurant in Alba.

12.0 | 35.0 | 62.0

Sussex Wild Yeast Bread, House Butter

5.0

Colchester Oyster, Shallot Vinaigrette (Each | ½ Dozen)

4.5 | 25.0

Mushroom Marmite Éclair, Egg Confit, Cornichon (Each)

4.0

Hampshire Trout Paté, Trout Roe, Caraway Crisp Bread

9.5

Kohlrabi Carpaccio, Sussex Strawberries, Crème Fraiche, Chilli, Dill

9.0

Lincolnshire Padron Peppers, Westcomb Ricotta, Pecan Dukkha

9.0

Broad Bean Hummus, Mint, Crudités, Crispbread

9.5

Hampshire Cured Trout, Arundel Cucumber & Radish, Herb Oil

12.5

Nutbourne Lamb Chips, Gladwin Tomato Jam

13.0

Portland Queenie Scallops, Watercress, Breadcrumbs

19.5

Sussex Beef Tartare, Cornichon, Confit Egg Yolk

15.0

Cambridge Cucumber Gazpacho, Atlantic Prawn Ceviche, Tomato, Chili

14.5

Hand Rolled Rollright Toertellini, Summer Greens, English Pecorino

19.0

Lollo Rosso Leaf salad, Brekfast Radish, English Mustard & Lemon Dressing

7.0

Salt Baked Potatoes | Skin-on Fries

6.0

Truffled English Pecorino Potatoes

7.5

ROBATA GRILL SPECIALTY CUTS - SEE THE DAILY BLACKBOARDS

All our cuts are sourced with care – from line-caught day boat fish to a mixture own vineyard-reared livestock in West Sussex

Hake Fillet, Potato Vinaigrette, Dorset Mussels, Pickled Onion

29.0

SUSSEX ROAST

Served With Farm Vegetables, Roast Potatoes, Yorkshire Pudding & Gravy

Beef Sirloin, Horseradish

29.5

Pork Belly, Apple Sauce

28.0

Lamb Roast, Mint Jus

28.0

Half Chicken, Chimichurri

28.0

Chichester Courgette, Sussex Peppers Gratin

26.0

Sussex Beef Wellington

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.



Signature Cocktails

Sussex Sangria PERRIN RASCAL ROUGE, TEICHENNE PEACH, DELAMAIN XO, ORANGE, APPLE, CRANBERRY	15.5
Sussex 75 ADNAMS GIN, NUTTY VINTAGE, LEMON, HIBISCUS SYRUP, ROSE BITTERS	16.0
Frith Paloma CAZCABEL BLANCO, PINEAPPLE SODA, PINK GRAPREFUIT, LIME, AGAVE, MALDON SALT	16.5
Sussex Clover Club ADNAMS GIN, CHAMBORD, NOILLY PRAT, MONIN RASPBERRY, LEMON	16.0
Tropic Thunder OJO TIGRE MEZCAL, VITA COCO, MONIN LYCHEE, LIME, EGG WHITES, LAVENDER	17.0
Orange Whiskers GRAND MARNIER, COINTREAU, ANTICA FORMULA, NO.1 AMBER LIMON, ORANGE	16.5

Low & Non-Alcoholic Cocktails

White Port & Tonic TAYLORS CHIP DRY WHITE PORT, DOUBLE DUTCH TONIC, ROSEMARY (20% abv)	12.5
Red Sky at Night YELLOW CHARTREUSE, DOPPELGANGER, ITALICUS, LILLET BLANC (20% abv)	13.5
Tea Negroni BOTIVO APERETIF, EARL GREY TEA, HONEY, ORANGE	10.5
Seedlip Sour SEEDLIP GARDEN, ELDERFLOWER, LEMON, APPLE JUICE, EGG WHITE	10.5
Barmans Iced Tea EARL GREY TEA, HIBISCUS, GINGER ALE	10.5
Jacob's Melon TANQUARY 0%, MONIN RASPBERRY, LIME JUICE, WATERMELON & CUCUMBER MIXER	11.0

Beers

Adnams English Draft Lager (500ml) 3.4%	6.8
Blonde Organic Lager, Gluten Free (330ml) 5%	7.0
Adnams Mosaic Pale Ale (440ml) 4.1%	6.9
Small Beer, Pale Ale (330ml) 2.1% Lager (330ml) 2.5%	6.5
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.7
Showerings Triple Vintage Cider (375ml) 6.8%	9.0
Ghost Ship Pale Ale 0.5% Lucky Saint 0.5%	6.5

Sweet & Fortified

Nutbourne Forager, Nutbourne Vineyards, England (100ml)	7.0
Maison Sichel, Sauternes, France 2023 (75ml)	14.0
Passito di Pantelleria, Sicily, 2020 (75ml)	14.0
Taylors 10Y Tawny Port, Portugal (75ml)	11.0
Taylors 20Y Tawny Port, Portugal (75ml)	13.5

After Dinner

Nardini Grappa, Bassano Al Ponte, Italy (35ml)	12.0
Laphroaig 10Y, Isle of Islay (35ml)	11.5
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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