

THE PIG'S EAR

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

Wild Yeast Baguette, House Butter	4.5
Mushroom Marmite Éclair, Egg Confit (<i>each</i>)	4.0

Starter

Chilled Sussex Gazpacho, Brown Shrimps, Chilli oil
or

London Burrata, Nutbourne Tomatoes, Pickled Red Onion

Main

Sussex Beef Sandwich, Dill Pickles, Watercress, Horseradish
or

Confit Chalk Stream Trout, Sussex Baby Gem, Soft Boiled Egg

Dessert

Dark Chocolate Mousse, Miso Caramel, Pumpkin Seeds Praline

@THEPIGSEAR_

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

