

THE PIG'S EAR

Private Hire

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THE
PIG'S E



Welcome to The Pig's Ear

The Gladwin Brothers pay tribute to their early days, when they enjoyed crisp pints of beer at this very spot, by taking over The Pig's Ear.

Nestled on Old Church Street, the pub offers the perfect spot for locals to enjoy locally-sourced, sustainable, and seasonal dishes, alongside real ales, cocktails, and fine wines, including Nutbourne wines from our own vineyard.

Join us not only for delicious food and drinks, but also for community events. From a running club to cocktail masterclasses, and much more, we're a vibrant place where the community gathers to enjoy delicious bites, sips and events.

The Bistro Room

Upstairs above the pub

With its warm wall lamps, rich red ceiling, and artwork by Bridget Gladwin, our upstairs dining room is a charming and intimate space for birthdays, wedding receptions, or corporate gatherings.

The room can host private events for 17 to 37 guests, with semi-private options for 8 to 16 on our large tables. We offer our seasonal Group Feasting Menu, showcasing the freshest, sustainable ingredients. The space is available for full-day, lunch or dinner bookings. Get in touch for details on minimum spend.







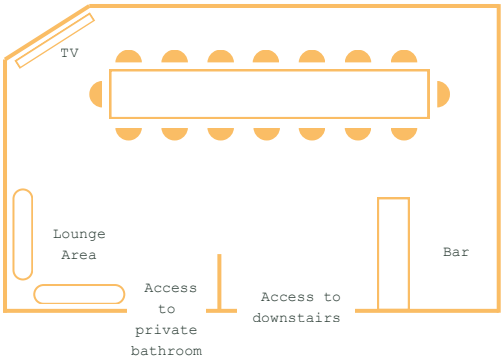
The Chelsea Room

Upstairs above the Bistro Room

Our cosy top-floor room is a welcoming, versatile space available for exclusive private hire. Fully modular in layout, the room can be adapted to suit your needs.

With its own private bar, a comfortable seating area and a large TV screen, it's equally suited to business meetings, watching the rugby with friends, or celebrating a special occasion around the large wooden table.

The room can accommodate 8 to 20 guests seated and 24 standing. Get in touch for details on minimum spend.











Make The Chelsea Room your own

For those special occasions, we offer the option to upgrade The Chelsea Room with beautiful linen and floral styling.

Our crisp table linen is supplied by Jones Linen Hire, adding an elegant finish to every table, while bespoke flower arrangements by Amanda Austin Flowers bring colour and character to the room.

Please speak to our reservations team to discuss options and pricing, and we'll be happy to tailor the room to your occasion.

Group Feasting Menu

Seasonal Sample

MOUTHFULS

Wild Yeast Baguette, Wild Garlic Butter

Mushroom Marmite Éclair, Egg Confit, Cornichon

Violet Pickled Quail Eggs

Courgette Carpaccio, Goat's Cheese, Pine Nuts

SHARING STARTERS

Cured Chalk Stream Trout, Cucumber, Nduja Mayo

Hispi Cabbage, Stracciatella Cream, Truffle Oil, Dukkhah

West London Burrata, Arundel Basil, Jazz Apple

MAIN COURSE

Roasted Sussex Beef Sirloin, Horseradish Cream, Peppercorn

or

Suffolk Red Quinoa, Sussex Beetroots, Tahini, Feta

or

Line Caught Sea Bass, Slaw, Lemon Beurre Blanc

PUDDING

TPE Cacao Mousse, Butterscotch, Buckwheat

- 58.0 -

**Please note dishes and prices might vary depending on availability.*







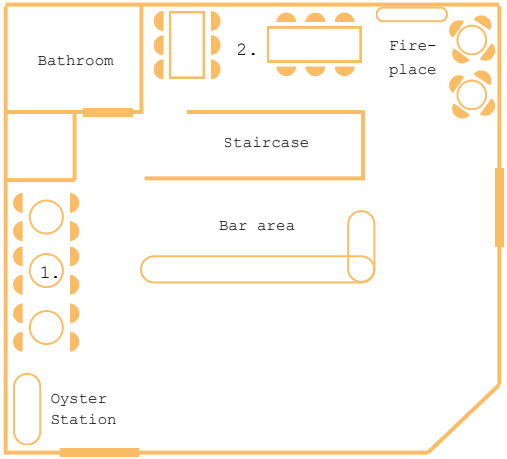
Drinks Bookings

Downstairs in the pub

If you're after a cosy spot in our downstairs pub, we've got two spaces to choose from:

1. By the lively Oyster Station, perfect for up to 25 standing guests, it's a great place to mingle over canapés and drinks while soaking up the buzz of the pub (Minimum spend from £800).

2. For a more intimate setting, our space by the Fireplace is perfect for 20 seated or 40 standing guests to gather, share drinks, and enjoy good company (Minimum spend from £1750).







Canapé Menu

Seasonal Sample

MOUTHFULS

Mushroom Marmite Éclair, Confit Egg, Cornichon

Goat's Cheese & Honey Cornetto

Salt Beef Croquettes, Chilli Jam

Partridge Popcorn, Cranberry Sauce

Endive, Stilton, Pear Jam

5 for 25.0 pp

**Please note dishes & prices might vary depending on availability & seasonality.*




BRITISH&BEST
CREAM
DAIRIES
WE STOCK
PORK
&
BEEF
SAUSAGES
CHEESE

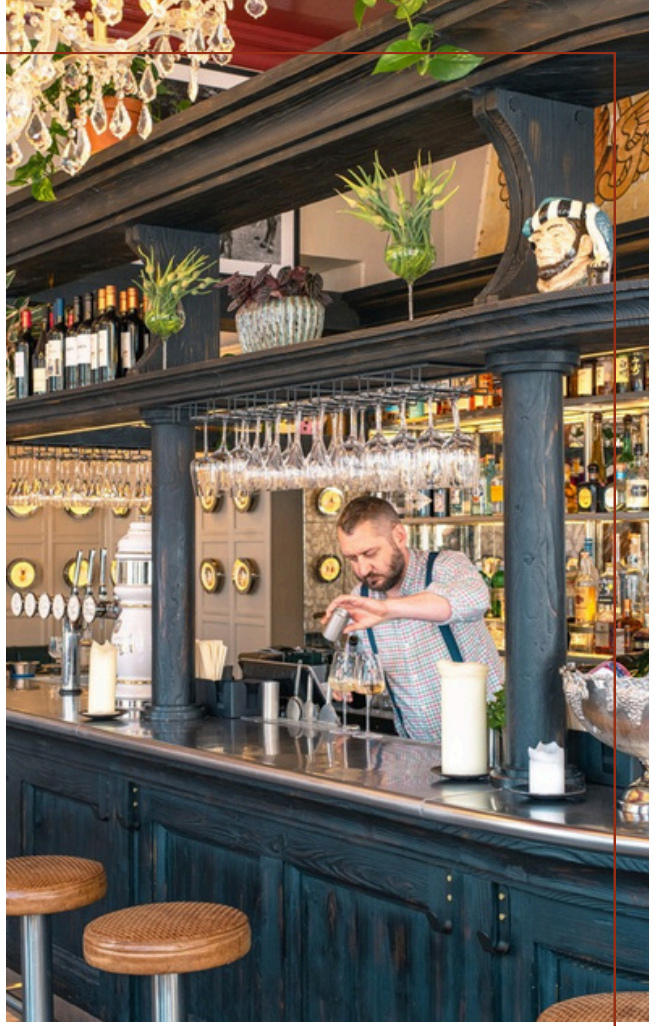


Our Bar

The Pig's Ear offers crisp lagers, real ales, seasonal cocktails, and an extensive wine list.

Richard Gladwin has curated a selection that wine enthusiasts will appreciate. Let our knowledgeable staff guide you in choosing the perfect wine to match your mood and menu.

Our Beverage Manager, Marcin, can also walk you through our seasonal cocktail list, featuring his homemade infusions and pickled creations. From Forced Rhubarb Gimlets to Wild Garlic-infused Vodka, our cocktails promise delightful and surprising flavour combinations sure to please your palate.



Drinks Menu

Seasonal Sample

Daily Loosener	12.0
Pig's Ear Negroni	14.0
Picante	12.0
Strawberry Pisco Sour	12.0
Bitburger, Pilsner | 4.8%	7.2
Admams, Mosaic, Pale Ale | 4.1%	7.2
Adnams, Wild Wave, Cider | 5%	7.2
Nutty Vintage, Nutbourne Vineyards, Sussex, 2018	12.5 | 56.5
Champagne Lagache, Blanc De Blancs Reserve, NV	14.5 | 72.0
Bollinger NV, Special Cuvée, Champagne, France	92.0
Sussex Reserve, Nutbourne Vineyards, Sussex, 2019	7.5 | 22.0 | 34.5
Macon-Vergisson, Domaine Simonin, Burgundy, 2021	11.0 | 32.5 | 58.0
Sauvignon Blanc, Dog Point, Marlborough, 2020	14.0 | 41.5 | 69.5
Primitivo Sangiovese, "Viamare", Italy, 2022	7.5 | 23.0 | 36.5
Altura 350, Dom P. Sichel, Syrah, Carigna, 2018	10.0 | 29.5 | 49.5
B De Biac, Château Biac, Bordeaux, France, 2015	15.5 | 46.0 | 77.0

**Please note offering and prices might vary depending on availability.*
Refer to our website for our full drinks menu






WE STOCK
PALETHORPES
PORK
&
BEEF
SAUSAGES
CHEESE

Keep up to date with our latest events by scanning this QR code



Cheers!

Local & Wild



THE SHED



RABBIT



sussex



THE BLACK LAMB



THE PIG'S EAR