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".

Wednesday 3rd September 2025

Daily Loosener - Bramble Bees Knees	14.0
Silent Pool Gin, Blackberry, Honey, Citrus	
Felicie de Biac, Langoiran, Bordeaux, 2020	12.5 32.0 64.0
Felicie is the outstanding dry white Sauvignon Semillon blend created by our	12.0 02.0 01.0
friends at Chateau Biac. The magnificent 2020 is beautifully textured with	
honeysuckle, orange blossom, lemon meringue and vanilla. It's a complex, layered	
delight.	
Sussex Wild Yeast Bread, House Butter	5.0
Maldon Oysters (Each, Half Dozen)	4.5 25.0
Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon (each)	4.0
Somerset Goat's Cheese Mousse Cornetto, Sussex Honey (each)	4.5
Broad Bean Hummus, Crudités, Caraway Crispbread	9.5
Hampshire Cured Chalk Stream Trout, Chichester Beetroot Puree, Cucumber	13.5
BBQ Cornish Octopus Skewer, Sussex Peppers, Nutbourne Tomato	14.5
Sussex Beef Tartare, Pickled Cornichon, Shallots, Egg Yolk	15.0
Yorkshire Grouse Breast, White Chicory, Crispy Bacon	14.5
West London Burrata, Kentish Nectarine, Basil Pesto	14.5
Chichester Courgette, Sussex Chilli & Tahini Emulsion, Nutbourne Tomato	10.5
Bosham Padron Peppers, Westcombe Ricotta, Dukkha	11.5
Truffled English Pecorino Salt Baked Crispy Potatoes	7.5
Salt Baked Crispy Potatoes Skin-on Fries	6.0
Sussex Baby Gem, Cucumber & Radish, House Dressing	6.5
Robata Grill - See the Blackboards	
All our cuts are thoughtfully sourced - from sustainable day boat fish and Nutbourne	
vineyard-reared livestock to retired Lyons Hill beef and free-range Somerset chickens.	
Miso Celeriac, Tahini Yoghurt, Wild Mushrooms, Walnuts	21.0
Cornish Wild Seabass Fillet, Nutbourne Tomato & Aubergine Salsa	27.0
Beef Flat Iron, Chimichurri, Red Wine Jus	29.0
Tamworth Pork Chop, Fennel & Beetroot Salsa, Red Wine Jus	28.0
Lyons Hill Farm Beef Fillet Wellington, Sussex Gem Salad, Salt Baked Potatoes	95.0
(For two to share, Allow 45 Minutes from ordering)	33 . 0
Sauces Bearnaise, Peppercorn, Chimichurri	3.0

SIGNATURE COCKTAILS

Nutbourne Negroni ADNAMS FIRST RATE GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	13.5
Sussex 75 ADNAMS GIN, NUTTY VINTAGE, LIME, HIBISCUS SYRUP, ROSE BITTERS	13.0
Picante Roja CHILLI INFUSED TEQUILA, LIME, DEMERARA, CELERY SALT, GRAPEFRUIT BITTERS	14.0
Burnt Butter Old Fashioned BROWN BUTTER BOURBON, VANILLA SYRUP, WALNUT BITTERS	14.0
NON-ALCOHOLIC COCKTAILS	
Tea Negroni BOTIVO APERETIF, EARL GREY TEA, HONEY, ORANGE, GRAPEFRUIT BITTERS	9.5
Seedlip Sour SEEDLIP GARDEN, LEMON, APPLE JUICE, MIRACULOUS FOAMER	9.5
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	9.5
Barmans Iced Tea INFUSED HIBISCUS & GINGER, EARL GREY TEA	9.5
BEERS	
Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Sussex Pale Ale (500ml) 3.5%	7.0
Adnam's Kobold Draft Lager (500ml) 4.7%	6.8
Ghost Ship Pale Ale Lucky Saint 0.5%	5.5
GHOST SHIP Pare Are Lucky Saint 0.3%	3.3
AFTER DINNER	
Pedro Ximenez, Barbadillo, NV, Spain	11.5
Coteaux Layon, Chateau Soucherie, 2020	12.5
Maison Sichel, Sauternes, 2023	14.0
Passito di Pantelleria, Sicily, 2020	14.0
Graham's, LBV, Portugal 2018	10.0
Taylor's 10 Years Old Tawny Port, Portugal	10.5
Taylors 20Y Tawny Port, Portugal	13.5
Kingston Black	7.5
Delmain XO Cognac	11.0
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14.0

14.0

Old Fashioned | ADNAM'S RYE, ORANGE BITTERS, ORANGE TWIST

The Digestive Debrief | MEZCAL, PUNTAMES, AMARO MONTENEGRO