

# THE PIG'S EAR

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".

## 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 (each)	4.0

### Starter

Broad Beans & Pea Hummus, Seasonal crudités

or

Sussex Lardo Bruschetta, Dukkah, Pickled Walnuts

### Main

Spicy Miso Glazed Aubergine, Nutbourne Tomatoes

or

Lyons Hill Beef Flank Steak, Chimichurri, Jus

### Dessert

Chocolate Mousse, Butterscotch



@thepigsear\_

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