

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".

Daily Loosener - Sussex Bloody Mary

Adnams First Rate Vodka, Pickle House Spicy Tomato Juice 12.5

Wine of the Day - Pauillac, Maison Sichel, Bordeaux 2017 - The famous

region of Pauillac is the crème de la crème from the left bank in Bordeaux and this comes from one of the very, very best terroirs. 2017 was an elegant vintage that is in its perfect drinking window, with cassis, blackberry, and layered spice, cedarwood and finely grained tannins 12.0|32.0|64.0

Pinot Gris, Nutbourne Vineyards, England, 2022

Nutbourne's first release from the 2018 plantings, this limited-edition wine is made from 100% Pinot Gris. This still white wine is beautifully rounded, with bright floral notes, delicate pear and stone fruit. 7.6|19.0|32.0

Sussex Wild Yeast Bread, Herb Butter 4.5

Mushroom Marmite Éclair, Egg Yolk, Cornichon (Each) 3.5

Whipped Cod Roe Tartlet (Each) 4.0

Handmade Gladwin Chorizo, Hung Yoghurt, Caraway Crispbread 7.5

Butter Bean Hummus, Crudites, Crisp Bread 10.5

Cured Coley, Red Cabbage Puree, Green Oil 13.0

Slow braised Sussex Lamb Croquettes, Garlic Mayo 9.0

Isle Of Man Queenie Scallops, Wild Garlic Butter, Breadcrumbs 19.5

Endive Leafs, Devon Blue Cheese Crumble, Pear 6.0

London Burrata, Rocket Pesto, Soy Honey Pumpkin Seeds 13.0

Pumpkin & Sage Tortelloni, Butter Sauce, Hazelnuts 15.0

Catch Of The Day, Butter Sauce 25.0

- Sunday From The Farm -

Our produce is sustainably sourced from bio-diverse farms in West Sussex, and neighbouring Red Tractor-approved farms. All roasts are served with Roast Potatoes, Yorkshire Pudding, & Seasonal Sussex Vegetables.

Miso Glazed Celeriac, Wild Mushroom 19.5

Lyons Hill Farm Sirloin of Beef, Horseradish 29.0

½ Roast Chicken, Bread Sauce 25.0

Sweet Cured Lamb Shoulder Confit, Mint Sauce 28.0

Lyons Hill Farm Fillet of Beef Wellington to share
(please allow 45 minutes for this dishes) 89.0

Yorkshire Pudding 2.0

Roast Potatoes 4.5

Roast Veg 4.0

Cauliflower Cheese 6.0

Selection of English Cheeses (each) 4.0

Dark Chocolate Mousse, Salted Caramel Sauce 9.0

Burnt Butter Milk Caramel, Chocolate sponge crumble 9.0

Sussex baked cheesecake, berry coulis 9.0

Ice Cream Selection (Strawberry Sorbet, Chocolate, Rum & Rasin) 3.0|5.0|8.0

An English Vineyard Cookbook (All proceeds go to City Harvest Charity) 25.0

IF YOU ENJOYED YOUR EXPERIENCE, SHARE THE LOVE AND TAG US USING @SUSSEX_RESTO #LOCALANDWILD

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy
Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.

Cocktails

Nutbourne Negroni HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	12.5
Espresso Martini BLACK COW VODKA, FAIR COFFEE LIQUEUR, SUGAR, ESPRESSO	14.0
Bacchus' Better Half BROKEN CLOCK VODKA, COINTREAU, PX SHERRY, NUTBOURNE BACCHUS	12.5
Sussex 75 WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	13.0
Tommy's Picante CHILLI INFUSED CAZCABEL TEQUILA, LIME, DEMERARA, CELERY SALT	12.5

Non-Alcoholic Cocktails

Tea Negroni BOTIVO APERETIF, EARL GREY TEA, HONEY, ORANGE, GRAPEFRUIT BITTERS	9.5
Seedlip Sour SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER	9.5
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	9.5
Selection of Kombucha (Ask your waiter for the seasonal flavours offered)	7.5

Beers

Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnam's Kobolb Draft Lager (500ml) 4.7%	6.8
Original Small Beer Pale Ale 2.5%	6.0
Lucky Saint Beer 0.5%	5.5
Adnams Wild Wave Cider (330ml) 5%	5.5

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
Smokey Joe's Cafe MEZCAL, CAMPARI, BRITISH VERMOUTH, INFUSED WITH SOUTER ESPRESSO	12.5
Old Fashioned BRUICHLADDICH, BITTERS, ORANGE ZEST	13.0
Rum Alexander SANTA TERESA 1796, CRÈME DE CACAO, DOUBLE CREAM, BAILEYS, CINNAMON	13.0

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