THE PIG'S EAR

By Local & Wild

CHRISTMAS MENU

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

While You Wait

Seasonal Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk
Endive, Stilton, Pear Jam
Sourdough Bread, Cep Butter
Cornish Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa

Sharing plates

South Coast Grilled Octopus, Buttermilk Squash, Dill Cream Pigs In Blankets, Rosemary, Honey Mustard Crème Fraîche Sussex Partridge Popcorn, Cranberry Ketchup, Pine Salt

Prime Cuts (Choice Of)

Grilled South Downs Venison, Celeriac Purée, Honey Berries
Chalk Stream Trout & Chard Wellington, Watercress Crème Fraîche
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)
Lyons Hill Beef Fillet, Truffle Mushroom Duxelles, Red Wine Jus (+14.0pp) | 120g

Sides

Rosemary & Thyme Potatoes
Shaved Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

Pudding

Sticky Toffee Pear Parkin, Butterscotch, Clotted Cream Ice Cream
Dark Chocolate Mousse, Hazelnut Praline, Raw Cream
Rollright Cheese Wheel, Crispbread, Honey (+12.0pp for 3 people | 100g)

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)





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Sourdough Bread, Cep Butter
Cornish Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa

Sharing plates

South Coast Grilled Octopus, Buttermilk Squash, Spinach, Dill Cream Dressing Caramelised Onion & Butterbean Hummus, Dukkah, Crispbread Crown Prince Squash Popcorn, Cranberry Ketchup, Pine Salt

Prime Cuts (Choice Of)

Chalk Stream Trout & Chard Wellington, Watercress Crème Fraîche Pan-Fried Goat's Cheese, Wild Mushrooms, Pumpkin, Cranberry, Hazelnuts (v) Cauliflower Steak, Pickled Walnuts, Chiddingfold Red Kale, Tahini Yoghurt

Sides

Rosemary & Thyme Potatoes
Shaved Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

Pudding

Sticky Toffee Pear Parkin, Butterscotch Sauce, Clotted Cream Ice Cream Dark Chocolate Tartelette, Hazelnut Praline, Raw Cream Rollright Cheese Wheel, Crispbread, Honey (+12.0pp for 3 people | 100g)

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

62.0



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Nutty Vintage (Glass)	13.0

Mouthfuls

King Oyster Mushroom, Parsley, Radicchio Endive, Stilton, Pear Jam Caramelised Onion & Butterbean Hummus, Dukkah, Crispbread Sourdough Bread, Cep Butter

Sharing plates

Grilled Leek Hearts, Caramelised Apple, Sussex Seed Clusters, Chicory Chiddingfold Beetroot Carpaccio, Carrot Top Pesto, Seed & Hazelnut Granola Crown Prince Squash Popcorn, Cranberry Ketchup, Pine Salt

Prime Cuts (Choice Of)

Pan-Fried Goat's Cheese, Wild Mushrooms, Pumpkin, Cranberry, Hazelnuts (v) Cauliflower Steak, Pickled Walnuts, Chiddingfold Red Kale, Tahini Yoghurt

Sides

Rosemary & Thyme Potatoes Shaved Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

Pudding

Sticky Toffee Pear Parkin, Butterscotch Sauce, Clotted Cream Ice Cream Dark Chocolate Tartelette, Hazelnut Praline, Raw Cream Rollright Cheese Wheel, Crispbread, Honey (+12.0pp for 3 people | 100g)

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

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