



homemade bread, seed oil	5	pickles	7
sicilian nocellara olives	5	3 oysters, shallot, lemon	14
air-dried mangalitsa pork shoulder	14	cheese madeleines, picallili	8
charred broccoli, chestnut, date, pine nut, pickled chilli			9
ricotta, fennel, pomelo, almond pangrattato			8
whipped cod's roe, zhoug, radish, sesame			9
hand-cut beef tartare, caper, shallot, parmesan, crostini			14
roasted cauliflower, spiced chickpeas, aioli			15
seared beef rump, blue cheese sauce, cavolo nero			24
roast duck breast, pear, bitter leaves, brown butter balsamic			26
butterflied mackerel, beurre blanc, poached rhubarb			26
sussex pork chop (450g), café de paris butter, sage			28
crispy potatoes, aioli			6,5
buttered winter greens			6,5
confit leek, smoked cheese			7

*Our menu is designed for sharing. Dishes are made in-house and in keeping with the seasons, with produce sourced from local suppliers. Our veg is organically grown and supplied by Sussex-based Shrub and Chef's Farms. Our meat and wild game is provided by Calcot Farm. Whole fish and shellfish are sustainably caught by Brighton-Newhaven day boats.*



## Desserts

redcurrant and orange pavlova	10
milk chocolate and espresso cremeux, hazelnut	8
sussex slipcote cheese, rhubarb and fennel chutney, crostini	12

## Digestives

mas amiel, Maury, vintage 2022 (75ml)	9
muz vermouth, partida creus (75ml)	10
avellen calvados (50ml)	10
el dorado 12 guyana rum (50ml)	10
ardbeg 10 islay whisky (50ml)	11

## After- dinner Cocktails

espresso martini	12
<i>ramsbury vodka, espresso, plateau le café</i>	
mesoamerica	14
<i>del maguey vida mezcal, cocchi di torino, aztec chocolate, raspberry</i>	

*Please inform a member of staff of any dietary requirements and/or allergies before ordering. A discretionary service of 12.5% will be added to your bill.*