



Locally grown, sourced, celebrated

Spring 2021

Adam Sear

'To live a full life, you have to fill your stomach first'

Chicken & smoked pancetta terrine, piccalilli 8.5

*'The Holy Snail' Loir Sauvignon Blanc (w)*

Curried lamb quails scotch egg, date chutney 8.5

*Kloof Street Old Vine Chenin Blanc (w)*

Tuna tartare, wasabi, mango, ponzu 9

*Gasper Goriska Brda Pinot Grigio (w)*

Smoked cheese beignet, chilli jam 8

*Segal 'Levant' Judean Hills Argaman (r)*

'Fish du Jour', crispy capers, samphire, jersey royals, lemon butter 17.5

*Azevedo Alvarinho Reserva (w)*

Paley Farm rack of lamb, salsa verde, spring bean salad 21.5

*Fantini Farnese Sangiovese Terre di Chieti (r)*

Sussex Pass steak burger, bacon, emmental, burger sauce, fries 16

*Chateau Macquin Saint-Georges Saint-Emillion (r)*

Thai noodle salad, penut dressing, mango, tender stem, spring onion 16.5

*Framingham Marlborough Classic Riesling (w)*

Monkfish tail, butter bean, chorizo & chicken cassoulet, chicken skin 20

*Antonella Corda Vermentino di Sardegna (w)*

*Wine pairings for three courses 19.5*

Please note all our food is cook fresh to order so may take a little longer in busy times

Please make us aware of any dietary requirements, please note not all ingredients are listed in the descriptions.