

MENU

OYSTER
EGG ROLL

CHALK STREAM SUSHI

LEMOSS / FRIZZANTE / CA'DI RAJO / SICILY

SET BREAKFAST

SALAMI
FRENCH TOAST
NACHO

MONKFISH

WEISSBURGUNDER / WEINGUT JUDITH BECK / AUSTRIA

RED MULLET

RED FACE / KARAKUCHI / HAYASHI HONTEN / GIFU

BREAD

BBQ PORK BELLY

NEWCASTLE BROWN ALE

SCALLOP TIKKA MASALA

HANDCRAFTED / GRUNER VELTLINER / ARNDORFER / AUSTRIA

DUCK / MOLE

SUSUMANTE 2020 / SUSUMANIELLO / L'ARCHETIPO / PUGLIA

BERKSWELL

STRAWBERRY

MANJARI 64% / MISO

TORINO VERMOUTH

TASTING MENU £85 P/P DRINKS FLIGHT £55 P/P
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL

SUPPLIERS LIST

WE ONLY USE SUPPLIERS WHO CARE PASSIONATELY ABOUT
WHAT THEY PRODUCE IN AN ETHICAL FASHION.

BELOW IS A LIST OF THE TALENTED PEOPLE WE WORK
WITH WHO ENABLE US TO CREATE AND SERVE TONIGHTS MENU.

BARFIELDS - OLD SPOT PORK / RABBIT

CAMILLA & ROLY – SUSSEX LAMB

CELTIC FISH & GAME – SCALLOP / MULLET

MCB - MONKFISH

NATOORA - FRUIT AND VEGETABLES

SUSHI SUSHI – JAPANESE GOODS

WASABI – JAPANESE GOODS

BELLOW WILD FOOD – FORAGED INGREDIENTS

CHEESEMEN - PARMESAN & CORNISH KERN

MANJARI - CHOCOLATE

RHUBARB – ROBERT TOMLINSON

WILD SUSSEX – CHARCOAL / WOOD

ESTATE DAIRY – MILK & CREAM

ANDY DOIG - NEON

BEGGS FORGEWORKS – KNIVES AND SHARPENING SERVICE

NICOLA GILLIS – EARTHWARE

TOM BUTCHER - CEREMICS

DEAN WILDE – WOODWORK

COFFEE @ 33 – COFFEE

MODAL - WINE

LES CAVE DE PYRENE- WINE / GLASSWARE

TENGU SAKE – SAKES

LATIN SPIRITS – SPIRITS

BRIGHTON PRINT CENTRE – MENUS

GANDA MEDIA – CARDS