



## Snacks

Smokehouse Nuts <sup>vg</sup>	3.5
Nocellara Olives <sup>vg, g</sup>	3.5
House Sourdough Dripping Butter <sup>vg, gfo</sup>	4

## House Cocktails

El Fuego Rum, Passionfruit, Pineapple	12.75
Old Fashioned Embers Rum, Bitters	12.75
Cadillac Jo' Margarita Mezcal, Chilli	12.75

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## Plates

Pumpkin Panzanella <sup>vg, gfo</sup> <i>Green Olive, Cranberry, Kale, Croutes</i>	7
Ember Baked Carrots <sup>vg, gf</sup> <i>Dhal Purée, White Raisin Ketchup, Carrot Top Pesto</i>	9.5
Lambs Liver <sup>gf</sup> <i>Burnt Butter, Sage &amp; Onion Crumb, Bacon Jam</i>	10
Bonfire Potatoes <sup>vg, gfo</sup> <i>Jacket Skins, Smokey Mash, Onion Crumble</i>	
<i>w' Onion &amp; Stout jam</i>	8.5
<i>w' Burnt Ends Jam</i>	10.5

Crispy Sprouts <sup>vg, gf</sup> <i>Chestnut Purée, Kimchi Emulsion</i>	9
Molasses Cured Pork Collar <sup>gf</sup> <i>Cauliflower Cheese Purée, Caulishoots, Sauerkraut</i>	12
Whole Mackerel <i>Thai Green Butter, Coconut Labneh, Grilled Rock Samphire</i>	12
Sea Bream Crudo <sup>gf</sup> <i>Orange, Dashi, Pickled Chilli</i>	9.5
Venison Tsukune <sup>gf</sup> <i>Soy Glaze, Blackberry Hoisin</i>	12.5

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## Centrepieces

*For two or more to share*

Sussex Sirloin 300g <i>Caramelized Roscoff, Old Fashioned Sauce</i>	51
Ember Fired Plaice <sup>gf</sup> <i>Pickled Samphire, Burnt Fennel, Lemon &amp; Dill Sauce</i>	35
Barbeque Whole Pheasant <sup>gf</sup> <i>Cranberry Jam, Gravy Mayo, Pigs in Blankets</i>	40
Baked Baby Celeriac <sup>vg, gf</sup> <i>Smoked Girolles, Pickled Radish, Truffle XO</i>	28

we are a cashless venue & accept all major credit cards, an optional 12.5% service charge will be added to your final bill  
to ensure your safety, please inform us of any allergies you have before placing your order

v // vegetarian    vg // vegan    vgo // vegan option    gf // gluten free    gfo // gluten free option