EVENING

SUNDOWNERS & SNACKS

PORT SPRITZ White Port / Cucumber Gin / Mediterranean Tonic / Lime / Mint £9

PEACH SOUR Bourbon / Lemon Thyme / Maple £10

STRAWBERRY PALOMA Tequila / Grapefruit / Timut Pepper £10

WHITE NEGRONI SBAGLIATO Suze / Bianco Vermouth / Sparkling Wine £10

JAPANESE SLINGER Triple Sec / Midori / Melon / Lime Juice £12

ARTELIUM MAKER'S ROSÉ Sussex, England £15

Gordal Olives (GF, VE) £4
Smoked Cantabrian Anchovies (DF, GF) £6
Rebel Rebel Cured Meats (DF, GF) £8

MENU

FOUR COURSES £48, FIVE COURSES £56, OR AS INDIVIDUALLY PRICED Please note that the four or five courses must be ordered by the whole table.

SALMON CROUSTADE Smoked Roe / Crème Fraîche / Lime (DO) & LAMINATED BRIOCHE Ampersand Butter (GO, VO)

 \sim

BURRATA Early Season Tomato / Gremolata / Crispy Shoestring Potato (GF, V) £12

CHICKEN & LEEK TERRINE Lovage Emulsion / Pickled Kohlrabi / Crispy Skin (GF) £12

GRILLED MACKEREL Shaved Fennel / Dill / Greengage (DF, GF) £14

 \sim

MARINATED COURGETTE Minted 'Ricotta' / Tempura Flower / Baby Cucumber / Hazelnuts (VE) £18

BRILL Smoked Potato / Sea Vegetables / Crispy Seaweed / Shellfish Bisque (GF) £24

SUSSEX LAMB LOIN Potato Terrine / Smoked Anchovy / Broccoli / Fritter / Salsa Verde (GO) £24

AGED BEEF FILLET Beef Fat Hash / Wild Garlic Aioli / Grelot Onion / Green Peppercorn Jus (GF) £26

 \sim

BARON BIGOD Honey Cake / Pickled Celery (V) £11 + Ramos Pinto / 10 Year Tawny / Portugal £80 | £9.50

 \sim

ENGLISH STRAWBERRY CRÈME Compote / Caramel & Chocolate Tuile / Mint (GF, VE) £10

CHERRY FRANGIPANE TART Ripple Ice Cream (GO) £10

RUM BABA Apricot / Vanilla Mascarpone (V) £11

+ Tokajibor-Bene / Tokaji Aszu 5 Puttonyos / Hungary £50 | £8

- -

CHOCOLATE

DF = Dairy Free, DO = Dairy Free Option, GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VE = Vegan, VO = Vegan Option, PO = Pescatarian Option We add a 12.5% service charge to our bills, which all goes to our staff, but please let us know if you would like this removed.

