

Aperitifs

Manzanilla Sherry **6.5**

White Port & Tonic **8**

Sherry & Tonic **8**

Negroni **10**



Fizz

Cava Brut Nature **8**

Pet Nat **9.5**

Champagne **12**

Chambord Fizz **11**

MALDON

OYSTERS

choose your garnish

SHOBA Yuzu, ginger, soy

MARG Tequila + lime

HOT Habanero

TRAD Shallot vinegar

3.5 each | three for 10

HOMEMADE

BREAD

Served warm

with home-churned butter

choose -

Sea Salt Butter **or**

Smoked Pancetta Butter **or**

Truffle Butter (v) **6.5**

SUSSEX

CHARCUTERIE

Trenchmore Farm:

Bresola

Calcot Farm:

Venison Chorizo,

Coppa, Fennel Salami

7 each | selection 18

Snacks

Olives **5**

House Roasted Nuts **5**

Beef Dripping and Mustard Popcorn **5**

Ox Cheek Croquettes, Smoked Mayo **7**

Small Plates

Beetroot, Goats Curd, walnut, balsamic **8.5**

Tandoori Monkfish, Kohlrabi, Raita **10**

Funtington Pork belly, Celeriac Remoulade, Apple **9.5**

Jerusalem Artichoke, Pear, Chicory **8**

CFC - Chi Fried Pheasant, Slaw, Korean BBQ Sauce **10**

Large Plates

Venison Loin, Leek Ash, Chestnut, Carrot **21**

Hispi Cabbage, Miso, Celeriac, Chilli, Hazelnut **17**

Local Catch ask about today's

Partridge, Parsnip, Kale, Jus **19**

from the grill

Trenchmore Farm Bavette Steak **21**

Trenchmore Farm Wagyu Steak **30**

Sides

Chips, Rosemary Salt **5.5**

Greens, Garlic Butter, Nutmeg **6**

Glazed Carrots, Sesame Seeds **6**

Pickled Pear, Chicory, Mixed Seeds,
Dressing **6**

grill add-ons

Roasted Bone Marrow **6**

Red onion salad **5.5**

Blue Cheese Sauce **5**

Truffle Aioli **3**

Please make your server aware of any allergies