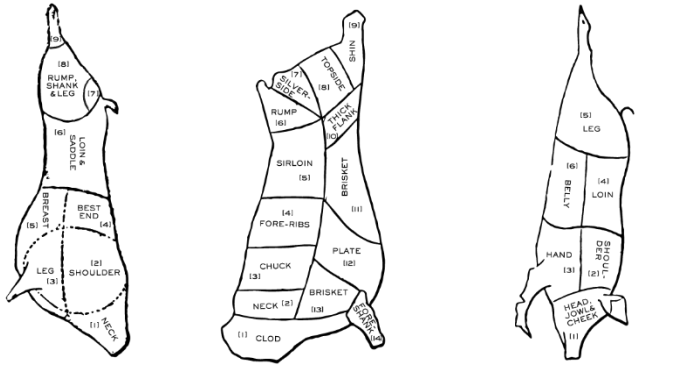
Butcher's Cuts



LAMB

BREED.....SOUTH-DOWN.....

BEEF

BREED.....SUSSEX-RED.....

PORK

BREED.....SADDLE-BACK.....

Butcher Board

Today's Farm Board 15

PER HEAD SUPPLEMENT

(FOR 2 TO SHARE)

Allow our chefs to create a sharing board that showcases various cuts and techniques using all three of our delicious meats

Season: SUMMER

PLEASE NOTE THAT FARMER, BUTCHER, CHEF ADDS A DISCRETIONARY SERVICE CHARGE OF 12% TO ALL CUSTOMERS' BILLS

STARTERS

Beetroot 5

PER HEAD SUPPLEMENT

GOATS CHEESE PARFAIT, HERITAGE BEETROOT TARTARE,
BLACK OLIVE CRUMB

Lamb 5

PER HEAD SUPPLEMENT

LAMB LOLLIPOP, TARRAGON MOUSSE, COURGETTE, ROMESCO

Pea And Ham Tart

SADDLE BACK HAM HOCK, PEA MOUSSE, CHIVE FLOWER,
CRISPY SHALLOTS

Trout

POTATO AND SEAWEED TERRINE, SORREL EMULSION, RADISH

Beef

TARTARE, EGG PUREE, SMOKED HAY OIL, ANCHOVIES,
NASTURTIUM, BEEF DRIPPING FLAT BREAD

PRICE: 1 COURSE 21 2 COURSE 26 3 COURSE 31

PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR SEPERATE ALLERGEN MENU

Mains

Beef

CEP GLAZED SHORT RIB, BURNT ONION PUREE,
LARGE LEAF SPINACH, KING OYSTER MUSHROOM

Lamb

STUFFED SADDLE, SMOKED AUBERGINE, GREEN PEPPER PUREE,
VIOLET ARTICHOKE, LAMB SAUCE, PICKLED PEPPERS

Halibut 5

PER HEAD SUPPLEMENT

CONFIT HALIBUT, COURGETTE, SAFFRON POTATO PUREE,
BROWN CRAB OIL, FENNEL

Baby Vegetables

BABY COURGETTES, VIOLET ARTICHOKES, PICKLED CARROTS,
SMOKED AUBERGINE, BEETROOT, DINKEL WHEAT

Pork 2

PER HEAD SUPPLEMENT

PORK BELLY, BONELESS CHICKEN WING, CHICKEN SKIN,
BACON AND CARAWAY CABBAGE

Sides 6

50/50 Mash

Skin On Chips

Carrots With Nettle Pesto

Green And Runner Beans

Lardo Spinach

PRICE: 1 COURSE 21 2 COURSE 26 3 COURSE 31

PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR SEPERATE ALLERGEN MENU

Puddings

Rum Baba

RUM ICE CREAM, MACERATED RAISINS, RUM SNAP

Peach Melba Souffle

RASPBERRY SAUCE, CANDID ALMOND,
MASCARPONE ICE CREAM, ROASTED PEACHES

(FOR 2 TO SHARE)

Chocolate Sponge

RASPBERRY CREAM, CHOCOLATE CREAM, WILD STRAWBERRIES, MINT

Bread And Butter Pudding

THYME ICE CREAM, SWEET PICKLED BLACKBERRIES

Lemon Tart

GINGER TUILLE, LEMON SORBET

Cheese and Accompaniments 5

PER HEAD SUPPLEMENT

WHITE TRUFFLE MAPLE SYRUP, COMPRESSED APPLE, HONEYCOMB,
PICKLED CELERY, GRAPES, CRACKERS

Season: SUMMER

PLEASE NOTE THAT FARMER, BUTCHER, CHEF ADDS A DISCRETIONARY SERVICE CHARGE OF 12% TO ALL CUSTOMERS' BILLS