



2018 Rathfinney Wine Estate, East Sussex Classic Brut 13 / Rosé Brut 17  
NV Veuve Clicquot , Champagne, France Yellow Label Brut 17  
To The East - plum sake, gin, peach, lemon & lime 15

## BAR SNACKS

Slow-grilled pork skewer, chilli glaze & cucumber relish 3.5ea  
Stuffed chilli spring roll, thai-style pork mince & wrapped in pastry 4.5ea  
Whipped cods' roe, wasabi peas, served with prawn crackers 7  
House flatbread with choice of butter  
- Wasabi butter & chives<sup>V</sup> 10  
- Miso mushroom marmite<sup>VG</sup> 12  
- Chicken liver butter 14

## SMALL PLATES

Fried oyster mushrooms, tofu & ginger dressing, togarashi crumb & dill<sup>VG</sup> 10  
Fresh burrata, nutbourne tomatoes, roasted chilli, smoked oil, wild garlic<sup>V</sup> 15  
Duck hearts skewer, enoki mushrooms, dashi broth 13  
Roasted British asparagus, crispy chilli dressing, soft boiled egg<sup>V</sup> 16  
Spiced & cured Chalk Stream trout, shiso leaf, nahn jim seasoning, puffed rice 14  
Beef tartare & shitake mushrooms, jerusalem artichoke crisps, apple, shallots, sweet soy 13

## LARGE PLATES

Korean hanger steak, pickled nutbourne tomatoes, jasmine rice, toasted sesame seeds 18  
Grilled marketfish, peas, shiso, crab & fermented chilli sauce POA  
Spiced cauliflower steak, jalapeño ketchup, pickled chilli & cauliflower greens<sup>VG</sup> 18  
Half slow-grilled chicken, spiced soy chicken sauce 28

## SIDES

Jasmin rice<sup>VG</sup> 3.5  
Mix leaf, chilli vinaigrette<sup>VG</sup> 7  
Fries, sriracha mayo<sup>V</sup> 6  
Burnt leeks, white soy, chilli & lime<sup>V</sup> 7

