

Batida de Coco 11
Aluna Coconut Rum, Cachaca, Coconut, Condensed Milk, Fresh Pineapple

Hibiscus Paloma 11
Jimador Tequila, Hibiscus Syrup, 3 Cent Grapefruit Soda, Lime

Spiced Clementine Pisco Sour 11
Sol de Plata Pisco, Triple sec, Clementine, Lemon, Clove, Bitters

Palmito's Alcohol Free Sangria 6.5
Red Grape & Orange Kombucha, Three Spirit Livener, Fresh Fruits

Tapioca Crisps, Mango & Mint Sauce vg	4
Giant Gordal Picante Olives vg	4
Guacamole & Totopos vg	5
Parsnip Pakoras, Spiced Tomato Chutney vg	6
Smoked Aubergine Spread, Pomegranate, Grilled Local Sourdough vg	7.5
Crispy Celeriac Masala Stuff Padron Peppers, Tamarind Chutney vg	7.5
Keralan Winter Root Vegetable Sambar Lentil Dhal vg	8
Seasonal Local Squash Fritto, Date Honey, Sage vg	8.5
Grilled Sweetcorn, Chipotle Mayo, Parmesan, Lime Salt v	8.5
Chargrilled Broccoli, Almond Romesco Sauce, Preserved Lemons vg	9
Prawn & Chorizo Empanada, Pickled Red Cabbage, Roast Garlic Aioli	9.5
Grilled King Oyster Mushrooms Tostada, Refried Canellini, Ancho Chilli Relish vg	10.5
Grilled Jerk Chicken Thigh, Plantain Patacones, Coriander Mayo, Kohlrabi Slaw	11.5
Grilled Lamb Pinchos Morunos, Spiced Quince Chutney	12.5
Kerala Style Grilled Mackerel, Winter Tomato, Beetroot & Blood Orange Salad	13.5
Slow Cooked Pork Chilorio, Guajillo Salsa Roja, Avocado, Queso Fresco	14
<i>add a chupito of amores verdes mezcal +6.5</i>	
Hyderabadi Zaffrani Paneer, Almond & Saffron Sauce v	14
Wild Local Red Mullet, Fennel & Aji Amarillo Ceviche, Plantain Chifles	14
Grilled Local Squid, Warm Potato & Grilled Leek Salad, Citrus Miso Dressing	15.5
Local Cod & Dorset Clams in a Fragrant Sour Pineapple Kashmiri Curry	16.5
Slow Braised Beef Short-Rib, Andean Corn Morocho & Pecorino Cream	18
Olive Oil Flat Bread vg	3.5
Grilled Local Sourdough vg	3.5
Brioche Bread & Butter Pudding, Rhubarb, Ginger Custard v	8
Pistachio Tiramisu v	8

Digestives

Mirto di Sardegna	5	Illegal Reposado Aged Mezcal	9
Vermouth 61 Verdejo	6	Del Maguey Vida Mezcal	9.5
Bornos Sauv Blanc Dessert Wine	8	Gente de Mezcal Tepeztate	10
Eminente Reserva 7 Year Rum	9		

We don't add a service charge. 100% of all cash & card tips go to our team

Please do ask about allergens. Due to the size of our kitchen, we cannot cater for allergies on short notice and cannot guarantee any of our dishes are allergen free. The chicken & lamb are locally sourced and supplied to us by **Will Poutney** at **Barfield Butchers**. Our fish is sustainably caught by **FISH** dayboats. Middle White Pigs are raised by **Richard Vaughan** at **Huntsham Farm**. Vegetables, if local, are organic and supplied to us by **Shrub Provisions & Barcombe Nurseries**.

Our wines by glass are 125ml

SPARKLING

U Mes U Cava, Catalonia, Spain NV 7.5 / 40
xarel-lo, macabeo, parellla | apple, pear | **organic**

WHITE

Paso a Paso, Cuenca-Castilla, Spain 2022 5.5 / 28
verdejo, macabeo | pears, mineral, light

Sibiliana Viti Sensale Chardonnay, Sicily, Italy 2021 | **organic** 5.7 / 30
chardonnay | stone fruits, light, fresh

Quinta da Lixa Vinho Verde, Portugal 2022 33
arinto, loureiro, trajadura | citrus, floral, fizz

Pecorino ChichiBio, Abruzzo, Italy 2022 35
pecorino | mineral, spicy | **organic**

Celer Alimara Llumi Blanc, Catalunya, Spain 2019 38
macabeu, white grenache | smooth, citrus, pears | **organic**

Terra D'Alter Verdelho, Alentejo, Portugal 2021 7.5 / 43
verdelho | tropical, smooth, dry

Tanto Me Da Albarino, Rias Baixas, Galicia, Spain 2021 45
albarino | apricot, dry, mineral

Garage Wine Airen, Castilla, Spain 2021 49
Airen | pear, lemon, honey | **low intervention**

ROSE

Rezabal Txakoli, Pais Vasco, Spain 2021 7.7 / 46
hondarrabi beltza | light, wild strawberries

RED

Madame Bobalu, Valencia, Spain 2022 5.5 / 28
bobal | red & black berries, oak

Azulejo Tinto, Lisboa, Portugal 2021 6 / 33
castelao, tinta roriz, pinot noir | plum, cherry, oak

Cerro Anon Crianza, Rioja, Spain 2020 36
tempranillo, mazuelo, graciano | dry, bold, dark fruit

Bodega Soltano Malbec, Mendoza, Argentina 2021 7.3 / 39
malbec | plums, ripe fruit, vanilla

Provolo Valpolicella, D.O.C. Veneto, Italy 2018 39
corvina, rondinella, corvinone | red cherries, garden herbs | **organic**

Rachele Freisa D'Asti, Piemonte, Italy 2022 (*chilled*) 8 / 47
freisa | dry, citrus, sparkling

Casa Agricola Mendoza, Alicante, Valencia, Spain 2021 49
monastrell, alicante bouchet, giro | earthy, black pepper

BEERS 330ml

UnBarred Casual Pale Ale 4.5% 5.0
Sussex Ascension Cider 4.7% 5.0
Brighton Pilsner Lager 4.5% 5.0
Big Drop Alcohol-Free 0.5% 4.5

SOFTS

Sparkling Water 3.5
San Pellegrino Orange 3.5
Pink Grapefruit Soda 4.5
Gin & Tonic (Alcohol Free) 6