

## Tillingham | À la Carte



Tillingham, Col '23, 125ml.	11
Smoked Cashews (VE)	5
Gordal olives with roasted garlic & garden thyme (VE)	5.5
House sourdough, Two Fields olive oil, wild garlic butter (VE)	6.5
Maldon oysters with green apple, elderflower & fennel mignonette	4 each

### SMALL PLATES

Citrus-cured halibut, fennel, frisée, orange salad, bronze fennel & wood sorrel	11
Tillingham Chardonnay '23	10
Seared Rye Bay scallops, sweet potato purée, black pudding crumb & pickled shallots	13
Tillingham Pinot Gris '23	10
Goat's cheese mousse, charred peach, grilled onion, radicchio, kumquat & toasted pecans (V)	8.5
Tillingham Rosé '23	8
Trout tiradito, yuzu ponzu, wasabi emulsion, charred carrot purée, purple shiso & coriander	9.5
Tillingham Pinot Blanc '23	10
Tempura coral mushroom & saffron emulsion (VE)	9
Tillingham Pinot Blanc '23	10
Morebread Farm hogget croquettes, fermented garden black radish & mustard aioli	8.5
Tillingham Chardonnay '23	10
Grilled asparagus, wild garlic pistou & pistachio (VE)	9.5
Tillingham Endgrain '23	8

### LARGE PLATES

Pevensey lamb rump, creamed potatoes, crispy potato skins, wild garlic, morels, & rosemary jus	36
Gilthead bream fillet, pink fir potatoes, Sea and Garden herbs, crispy leek & scallop roe velouté	32
Potato gnocchi, Basil's Farm mushroom sauce & parmesan crisp (V available)	28

### TO SHARE

18oz Baked skate wing, brown shrimp & caper beurre noisette	48
14oz Morebread Farm ribeye steak, vine cherry tomatoes, grilled onion & peppercorn sauce	68

### SIDES

Grilled courgettes, lemon & tarragon(VE)	6
Charred broccoli, miso & maple (VE)	6.5
Triple-cooked chips (VE)	6