

SAMPLE MENU

Limoncello Spritz 12 Italicus Spritz 12

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| Bread & Butter | 4 |
| Gilda | 2.5 |
| Gordal Olives | 5 |
| Giardiniera Pickles | 5 |
| British Charcuterie & Hazelnuts | 13 |
| Maldon Oyster & Seaweed Mignonette | 1 / 6 3 / 15 |
| Asparagus, Hollandaise & Kumquat | 15 |
| Cured Wild Sea Bass & Leche de Tigre | 16 |
| Grilled Violet Artichokes, Anchoiade & Cedrat | 14 |
| Beetroot Tartare, Walnuts & Stracciatella | 14 |
| Fazzoletti, Peas & Ricotta | 13 |
| Orecchiette & Venison Ragu | |
| Grilled Sprouting Broccoli, Chickpeas & Romesco | 17 |
| Hake, Seaweed Broth & Pak Choi | 23 |
| Spring Lamb, Spinach & Salsa Verde | 27 |
| Porchetta, Radicchio & Anchovy Butter | 23 |
| Buttery Pink Fir Potatoes | 5 |
| Rocket & Citrus Dressing | 5 |

All meat and charcuterie comes from Haye Farm in Devon, an organic, regenerative and biodynamic Farm.

Our produce is organic where possible, sourced from regenerative farms across Sussex and Kent, including our chef's own food forest Goat Grid in Lewes.

Please let your waiter know if you have any allergies.

BAYTE