

Local & Wild



SUSSEX

Private & Semi-Private Bookings

63-64 Frith Street, London, W1D 3JW
0203 9237770 | info@sussex-restaurant.com



Welcome to Sussex

Experience modern British cuisine in the heart of Soho,
inspired by the Gladwins' family farm.

At Sussex Bar & Restaurant, we serve brasserie-style
dishes crafted from locally-sourced ingredients. From
our renowned Sussex Beef Wellington to our award-winning
Nutbourne wines, you can enjoy a true Local & Wild
dining experience.

Our clean and elegant interior features country-style
accents, including a butcher's block for carving
wellingtons, showcasing wines, and presenting British
cheeses. Additionally, our Chef's Table offers private
dining, wine events, and masterclasses.



Richard Gladwin
Restaurateur

Oliver Gladwin
Chef Patron

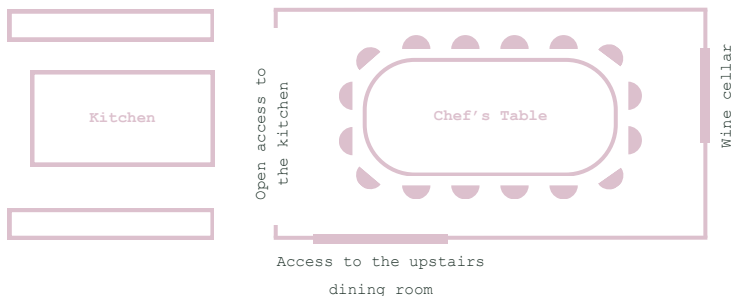


Chef's Table

Nestled in our basement kitchen, our Chef's Table offers a unique private dining experience. Enjoy the lively energy of our skilled Chefs as they chop, sizzle, and create enticing aromas in this open space.

Tailored for intimate gatherings of 8 to 16 guests, the round table layout fosters a convivial atmosphere.

Experience our Chef's Table menu at £75 per person. For a complete Local & Wild immersion, opt for Oliver Gladwin, Chef Patron, to host your dinner party for £105 per person.



Chef's Table Menu

(Sample)

SNACKS

Mushroom Marmite Éclair, Egg Confit, Cornichon
Hampshire Chalk Stream Trout Pâté Cornetto, Chimichurri
Sussex Wild Yeast Bread, Wild Garlic Butter

BEACH

Portland Queenie Scallop, Wild Garlic Butter, Breadcrumbs

GRAIN

Spinach & Ricotta Ravioli, Sherry & Burnt Butter Vinaigrette

FIELD

Yorkshire Wood Pigeon Breast, Parsnip Purée, Red Wine Jus

WOOD

South Down Venison, Beetroot, Pickled Wet Walnut Emulsion

SWEET

White & Dark Chocolate, Kentish Forced Rhubarb

- 75.0 -



Antonio Mollo

Snr. Head Chef

Oliver Gladwin

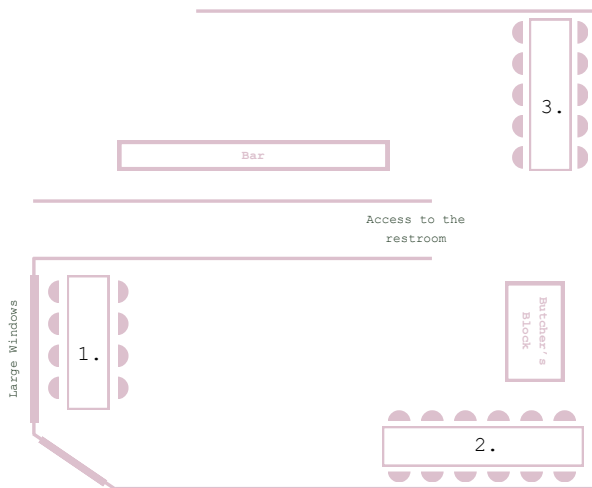
Chef Patron

Semi-Private Bookings

Our dining room caters to a range of party sizes, accommodating intimate gatherings from 10 people to larger group bookings.

This flexibility allows you to host a memorable event in the heart of Soho, regardless of your party size.

We'll ensure that the tables are arranged to meet your specific needs and preferences.



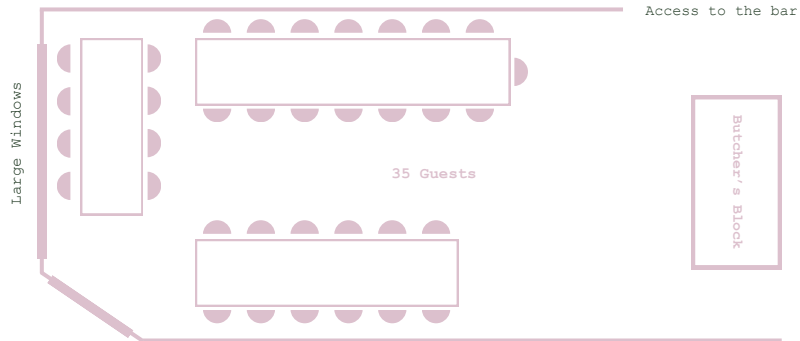


Large Bookings

Our lower section of the dining room comfortably accommodates up to 35 guests, ideal for birthdays, weddings, wine events or corporate events. Located at the rear of the restaurant, our dedicated waiting team ensures a seamless experience tailored to your needs.

For large bookings, we have curated a Feasting Menu, showcasing the finest of our seasonal sharing dishes.

(We can cater to any dietary requirements)



Feasting Menu

(Sample)

MOUTHFULS

Sussex Wild Yeast Bread, Sussex Butter
Mushroom Marmite Éclair, Egg Confit, Cornichon

SHARING PLATES

Chargrilled Goat's Cheese, Cranberry Jam, Hazelnuts
Gladwin Chorizo, Hung Yoghurt, Crispy Kale, Caraway Crisp
Chiddingfold Leek Heart, Cheddar Fondue, Onion Confit

MAIN COURSE (choose one)

Miso Chichester Celeriac, Tahini Yoghurt, Wild Mushroom
or
South Downs Venison, Beetroot, Pickled Wet Walnut Emulsion
or
Lyons Hill Farm Beef Wellington (+17.5 for 2)

SWEET

White & Dark Chocolate, Kentish Forced Rhubarb

- 45.0 -

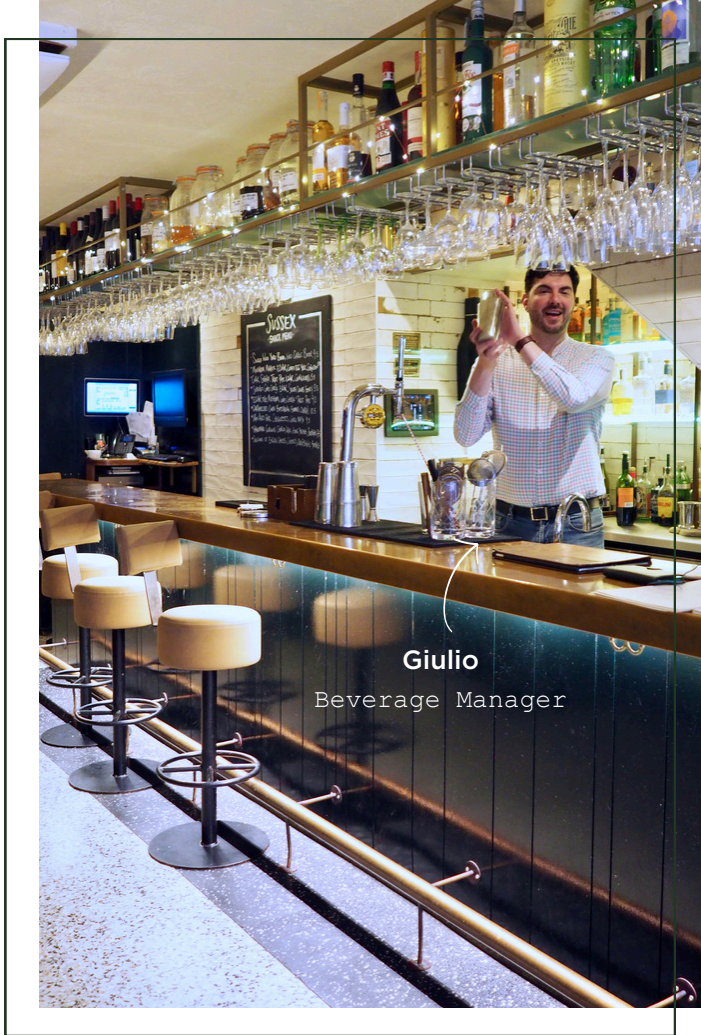


Wine & Cocktail Bar

Sussex Bar & Restaurant is renowned for its innovative seasonal cocktail and extensive wine list.

Richard Gladwin has curated a wine list which wine-enthusiased guests have come to appreciate. Let our knowledgeable staff guide you through our options, ensuring you select the perfect wine to suit both your mood and your menu selection.

Our Beverage Manager, Giulio, can also guide you through our seasonal cocktails list. From Forced Rhubarb Gimlets to Wild Garlic-infused Vodka, our Cocktail List offers surprising and delicious combinations that are sure to delight your taste buds.



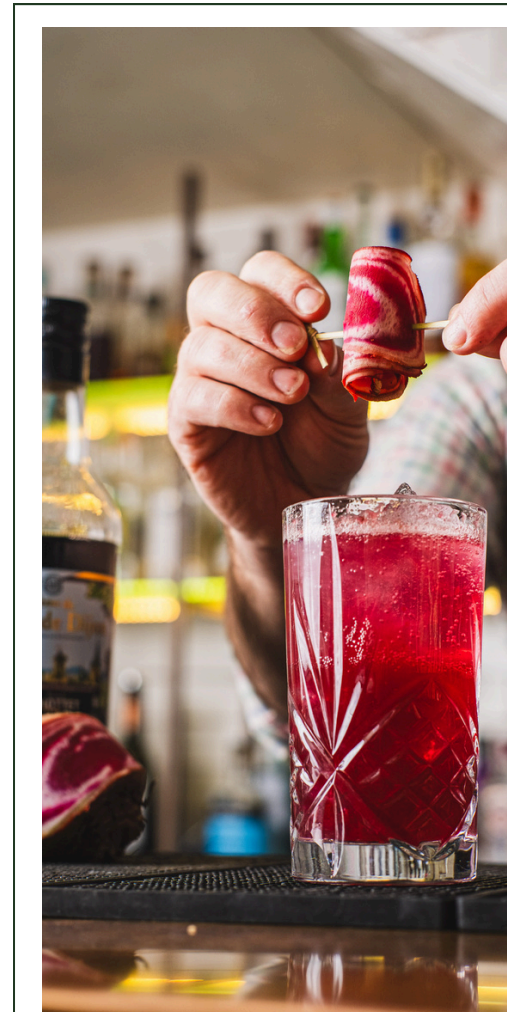
Giulio
Beverage Manager



Drinks Menu

(Sample)

Daily Loosener Steeped Rhubarb	14.0
Classic Cocktails	from 13.0
Nutbourne Negroni	14.0
Sussex Cherry Brandy Manhattan	14.0
Orchard Sour	14.0
Toasted Oat Fashioned	14.0
Nutty Vintage, Nutbourne Vineyards, Sussex, 2018	12.5 56.5
Champagne Lagache, Blanc De Blancs Reserve, NV	15.0 75.0
Bollinger NV, Special Cuvée, Champagne, France	95.0
Sussex Reserve, Nutbourne Vineyards, Sussex, 2019	7.5 22.0 34.5
Bacchus, Nutbourne Vineyards, Sussex, 2022	10.0 29.5 49.5
Macon-Vergisson, Domaine Simonin, Burgundy, 2021	12.5 34.0 60.0
Sauvignon Blanc, Dog Point, Marlborough, 2020	14.5 41.5 69.5
Carignan Old Wines, Côtes De Gascogne, 2022	10.0 28.0 48.0
Il Volano Sangiovese, Tuscany, Italy, 2022	12.5 35.0 57.5
Spatburgunder, Von Buhl, Pfalz, Germany, 2018	15.5 45.0 76.0
Coudoulet De Beaucastel, Famille Perrin, 2021	16.5 48.0 80.0



Local & Wild



THE SHED



RABBIT



sussex



THE BLACK LAMB



THE PIG'S EAR