

BAYTE

Focaccia
Giardiniera Pickles
Pannelle, Sage & Pecorino

Puntarelle alla Romana, Soft Boiled Egg
Grilled Asparagus & Brown Butter Hollandaise
Pappardelle & Duck Ragu

Braised Lamb Shoulder, Parmesan, Egg & Lemon
Hake, Artichoke, Spinach & Beurre Blanc

Served with Pink Fir Potatoes & Grilled Sprouting Broccoli

Brioche Crème Fraîche Tart, Sweet Wine & Rhubarb
Roast Koji Ice Cream, White Chocolate & Pumpkin Seed
Panna Cotta, Chinato & Cedro

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 or dietary requirements.