



- 2.75 Chargrilled Pickles (v,gf)
- 2.5 Pizza Popcorn (v,gf)
- 3 Olives w/ skhug (v,gf)
- 2.25 Chilli beet fava beans

- 4 House made bread w/ homemade butter or smoked paprika oil (v)

- 6 Borage fritters w/ gooseberry cucumber salsa, apple + pistachio (v)
- 5.5 Seeded buttermilk twiglets w/ Quicques cheddar custard
- 5.75 Tempura spring onions w/ nasturtium mayonnaise (v,gf)

- 7 Salt beets, sorrel sponge, fermented berries, fennel seed crumble, purple beans (v, gf)
- 7.5 Aubergine w/ sesame, pickled kohlrabi, tahini, peaches, slow cooked chard (v)
- 6.75 U.K tomatoes, charred sweetcorn, fennel, rhubarb dressing, polenta
- 7.5 Chive dumplings, whipped goats cheese, fresh peas, elderflower, fresh basil
- 7.75 Forest mushrooms w/ fino sherry, jacket potato gnocchi + blackcurrants (v)

- 3.5 Maris pipers w/ persillade (v, gf)
- 3.5 'Edible Futures' organic salad leaves

- 7.5 Cheddar strawberries, tonka bean + white chocolate (n, gf)
Strawberries, tonka bean friandes, strawberry gel, roasted white chocolate, meringue

- 7.5 Organic chocolate, blackcurrant + honeycomb
Cacao nib cake, raspberry, honey comb, crystallised chocolate, rum mousse (v,n)

- 4 Somerset Truffler w/ raw honey

(v) Vegan (gf) Gluten Free (n) Nuts

Menu items may contain or come into contact with other allergens.

For more information, please speak with a member of the team. Please alert staff to any allergies at the table.