




- 2.5 Pizza Popcorn (v,gf)  
2.75 Chargrilled Pickles (v,gf)  
2.75 Olives w/ skhug (v,gf)  
2 Hot + spicy carlin peas (v,gf)  
2 Wasabi green peas (v,gf)
- 3.5  bread selection served with smoked butter or smoked paprika oil (v,n)
- 5 Poppy seed + buttermilk twiglets w/ cheese on toast custard  
5 Katsu salsify w/ shiso + lse seaweed (v)  
4.5 Warm XL grissini w/ ocapa dip (v,n)  
6 Homewood Halloumi polenta chips w/ apricot ketchup
- 6.5 Salt baked beets, fermented veg patch leaves, spelt, rye + black olive crumble (v)  
6.5 Pink peppercorn Einkorn biscuits, w/ celeriac, pink grapefruit+ fresh ewes curd
- 7.5 Fava beans, wild leeks, tempura spring onions, horseradish, burnt onion crema (gf, ^)  
7.75 Butter roast cauliflower + white bean, White lake goats cheese, walnut crumb (n)  
7.5 Local wild mushrooms in thyme pastry, wild garlic, pickled enoki (v, gf)
- 3.5 Maris Pipers w/ persillade (v, gf)
- 7.5 Almond, lemon + rhubarb -  
Madeleines, meadowsweet friandes, white chocolate, poached rhubarb (n)
- 7.5 Organic chocolate + blood orange -  
Cacao nib cake, fudge crumb, blood orange, crystallised chocolate (v)
- 3.5 Kiwi sorbet w/ pistachio crumb (v, n)  
3.5 Chocolate + Passionfruit Ice Cream Sandwich (e\*)
- 4 Somerset Truffler Cheese w/ fresh honeycomb

(v) Vegan (gf) Gluten Free (n) Nuts (e\*) Contains raw eggs (^) Vegan option

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.