

Dishes

Hummus of Organic British Fava Beans, Dukka, Raw Vegetables **£12.50**

Home Fermented Red Cabbage & Beetroots, Somerset Feta, Blood Orange **£15**

Raw Sprouting Broccoli Salad, Medjool Dates, Preserved Lemon **£15**

Ceviche, Cornish Bream, Yorkshire Rhubarb, Ginger, Coriander **£17.50**

Toasted House Loaf, Scorched Blue Leek, Rosary Goat Cheese, Pickled Walnut, Sage **£17.50**

Kentish Chickpeas, Kale Braised with Fennel Seeds & Chilli, Tahini, Hazelnuts **£17.50**

British Quinoa, Spring Vegetables & Wild Herbs **£17.50**

Extras

£9.50 each

Somerset Ewe' s
Feta

Poached chicken,
gremolata

£5 each

Four Acre
Leaves,
Vinaigrette

Home Fermented
Sauerkraut

Afters

£7.50 each

75% Island' s Dark
Chocolate Pot,
Hazelnuts

Tahitian Vanilla
'Meringue' , Dorset
Yoghurt, Rhubarb

If you are happy with the food and service a 12.5% gratuity is suggested, which is shared in full with the whole team involved in creating your experience. If the service wasn' t up to scratch, don' t pay for it, (but do let us know what we could do better).