Our food sourcing policy is simple: Quality, Seasonal and Sustainable. Our dishes contain an array of natural mixed nutrients, are low in cholesterol and we only use good fats! Our creative team of "raw chefs" prepare everything from scratch, so not only do these dishes taste fabulous but they will suffice any craving you have and boost your body with an abundance of feel-good-nutrients.

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team

GRAZING MENU

£9.50 PER DISH / COMBO of 3 - £27.50 / COMBO of 4 - £35

NORI ROLLS

Seaweed sheet filled with a parsnip and pine nut "rice", avocado, carrot and mixed leaf, served with a soy dipping sauce

TOMATO AND DATE SALAD

Mixed leaf, cherry tomatoes, dates, walnuts and Lyburn cheese, with a garlic balsamic dressing

SPICY MEXICAN FIESTA

Our twist (with a kick!) on traditional tacos - soft tortillas made from corn, peppers, flax seed, sundried tomatoes, onion and our version of spicy "beans" served with guacamole and a tomato and lime salsa

WRAP OF THE DAY

Please check the specials board

SMOKED SALMON

Marinated in lemon, lime and dill, accompanied by a fennel and caper salad

SOUP OF THE DAY

Please check the specials board

HAMPSHIRE HAM

Accompanied by award winning Lyburn cheese, herb house olives and house baked bread

Bread basket £2.75-Dehydrated vegetable crisps £3- Herb House Olives £3

FOREST BOARD £19.50

Home cured charcuterie, smoked in our Smokehouse less than 2 minutes trot from here, a taste of local award winning cheeses, herb house olives, tomatoes, house baked bread and apple chutney

RAW PICNIC BOARD £17

A small mix of today's salads, a variety of root dips, dehydrated vegetable crisps, crudités and raw bread

A 12.5% gratuity is automatically applied to your bill. If the service wasn't up to scratch please let us know and we will remove the charge. All we ask is that you kindly let us know what we could do to improve.