

RAW & CURED

Dishes

Spiced Roasted Carrot & Tahini Whip, Dukkah Spice, Heritage Carrot & Chicory **£15.50**

Raw & Roasted Cauliflower with Amber Yoghurt, Pomegranate, Salted Almonds & Soft Herbs **£15.50**

Citrus Cured Cornish Bream, Blood Orange, Basil & Pepperoncino **£17.50**

Roasted Four Acre Jerusalem Artichoke, Labneh, Toasted Garlic, Pickled Jalapenos with a Green Herb, Parmesan & Pistachio Crumb **£17.50**

Shredded Kohl Rabi, Seasonal Radish, Pickled Apple, Preserved Lemon, Soft Herbs, Hazelnuts **£15.50**

Bresaola & Roasted Romana Peppers with Taggiasche Olives, Rocket & Aged Parmesan **£17.50**

British Quinoa, Roasted & Pickled Turnip, Roasted Red Onion & Kale With A Sweet Wholegrain Mustard Dressing **£15.50**

Raw & Cured Nourishing Bowl **£17.50**

Extras

Somerset
Ewe's Feta
£7.50

Rose Harissa
Baked
Chicken
£7.50

Poached
Romsey Trout
£7.50

Home
Fermented
Vegetables
£5

Afters £7.50 each

75% Island's Dark
Chocolate Pot,
Roasted Hazelnuts

New Season's Rhubarb
Fool, Malt Crumble

If you are happy with the food and service a 13.5% 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)