

RAW & CURED

Dishes

Green Pea Hummus, Gem Heart, Fennel, Four Acres Radish **£15.50**

British Green Lentils, Datterini Tomatoes, Tahini & Lemon Cream,
Za'atar, Hazelnut **£15.50**

Citrus Cured Brixham Bream, House Kefir, Cucumber, Spring Onions,
Jalapenos, Lime **£17.50**

Four Acre Farm Leaves, Cornish New Season's Potatoes, Soft Boiled Hens Egg,
Caper & Mustard Dressing **£17.50**

Baby Lebanese Cucumbers, Pumpkin Seed Whip, Toasted Seeds, Pickled Red Onion,
Soft Herbs **£17.50**

Charred New Forest Broccoli, Violet Artichokes, Butterbean Hummus, Lemon &
Salted Almonds **£17.50**

Charred New Season Courgettes, Mozzarella di Buffala,
Preserved Lemon, Rocket **£17.50**

Extras

Somerset
Ewe's Curd
£7.50

Rose
Harissa
Baked
Chicken
£9.50

Home
Fermented
Vegetables
£5

Afters £7.50 each

Whipped Dark
Chocolate & Coconut
Cremeux, Macerated
Raspberries

Tahitian Vanilla
'Meringue'
Strawberries, Yoghurt
Cream

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)