

Dishes

Organic British Fava Bean Hummus, Dukka, Raw Vegetables **£12.50**

Isle of Wight Tomatoes & Blistered Red Peppers, Capers, Pomegranate & Chilli Breadcrumbs **£15**

Ceviche of Cornish Bream, Greengage, Pickled Ginger, Greenhouse Chilli & Coriander **£17.50**

Toasted House Loaf, Charred Runner Beans, Muhammara, Rosary Goats Cheese **£17.50**

Harissa Spiced British Carlin Peas, Cylindra Beetroot, Tahini & Almonds **£17.50**

Four Acre Heritage Cucumbers, Cantaloupe, Somerset Feta, Basil & Mint **£17.50**

Shredded Four Acre Farm Kohlrabi & Radish Salad, Caper & Cashew Cream, Toasted Cashews & Preserved Lemon **£17.50**

Extras

£9.50 each

Somerset
Ewe's
Feta

Poached
Chicken,
Gremolata

£5 each

Four Acre
Leaves,
Vinaigrette

Home
Fermented
Vegetables

Afters

£7.50 each

75% Island's Dark
Chocolate Pot,
Hazelnuts

Marinated New Forest
Strawberries, Whipped
Westcombe Ricotta,
Chickpea Meringue

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).