

Dishes

Organic British Flamingo Pea Hummus, Dukka, Raw Vegetables **£12.50**

Salad of Bitter Winter Leaves, Wiltshire Goat's Cheese,
Blood Orange, Roasted Almonds & Tarragon **£15**

Organic British Lentils & Charred Sprouting Broccoli, Green Olive,
Cashew Cream, Preserved Lemon & Zhug **£15**

Roasted Root Vegetable 'Fattoush', Flatbread Shards,
Pomegranate, Amber Yoghurt Dressing **£17.50**

Home-Cured Romsey Chalk Stream Trout, Crème Fraiche, Blood Orange &
Hampshire Watercress **£17.50**

Toasted House Loaf, Hummus, Braised Kale & Roasted Four Acre's
Jerusalem Artichokes **£17.50**

Raw Celeriac & Pear 'Waldorf', Grain Mustard, Pickled Celery
& Candied Walnuts **£17.50**

Raw & Cured Nourishing Bowl **£17.50**

Extras

£7.50 each

Somerset Poached
Ewe's Chicken,
Feta Gremolata

£5 each

Steamed Home
British Fermented
Quinoa Vegetables

Afters

£7.50 each

75% Island's Dark
Chocolate Pot,
Blood Orange &
Hazelnuts

Chilled 'Naked
Oat' Pudding,
Tahitian Vanilla,
Home Fermented Kefir,
Yorkshire Rhubarb

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)