



FROM THE GARDEN

SET A LA CARTE

WARMER TIMES 75

TO NIBBLE

Seaweed cracker / BBQ Babaganoush (gf) (vg)
Thienot Blanc de Blancs NV (Vegan)

BREAKING BREAD

Spent beer granary roll / Roscoff onion butter (v)

SHROOMS

Hen of the woods 'Kentucky' / Gara sriracha mayonnaise /
fermented maple (v)
Macon- Charnay G-Remond, Burgundy, France, 2022 (Vegan)

OUT THE GROUND

BBQ Heritage beetroot / ajo blanco /
guajillo / buckwheat (gf) (vg) (n)
*Lawsons Dry Hills Pinot Noir, Marlborough, New Zealand, 2020
(Vegan)*

ALL ABOUT THE CAULIFLOWER

Spiced cauliflower / dhal / coconut yoghurt / golden raisins (vg)
Kientzheim Riesling Trapet-Alace Organic, 2021 (Vegan)

PRE DESSERT

Blood orange / tarragon (gf) (vg)
Muscat de Rivesaltes, Vin Doux Naturel, France NV

SPENT COFFEE

Banoffee / banana / coffee
Dixon's Double Diamond 10-year-old Tawny Port. NV

WINE PAIRING 75

Executive head chef: Paul Hegley

FOR THE TABLE

Bread of the day 6
Gordal olives / rosemary / garlic / lemon /
chilli 6 (gf) (vg)
Harissa roasted nuts 5 (vg) (gf) (n)

2 COURSE 45

3 COURSE 55

TO BEGIN

Burrata / romesco / hazelnut / radicchio (v) (gf) (n)
St Austell bay mussel escabeche / fennel / carrot / olive oil (gf)

TO FOLLOW

Tamworth cross 12oz pork chop / quick fire squid / 'chimi churri' /
fermented honey / sriracha mayonnaise (gf)
Grilled seabass / Isle of Wight tomatoes / verjus / salsa verde /
pickled Roscoff onion / soft herbs (gf)
Ricotta & spinach agnolotti / walnut / wild garlic pesto / foraged
mushrooms / Arbequina olive oil (v) (n)

TO FINISH

Milk / Gara hilltop honey
Spent coffee 'banoffee'
Local blackberry sorbet / spiced apple cake / blackberry

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) All our food is prepared
in the kitchen where nuts, gluten and other allergens are present, and our menu
descriptions do not include all ingredients. If more information about allergens is
required, please ask a member of the team