

SNACKS & SHARING

Maple and paprika nuts £4

Maple & smoked paprika house roasted nuts

*Nuts (Cashew, pecan, pistachio, hazelnut, almond) Sunflower seeds & pumpkin seeds, Soy, Citrus

Bread Selection £5.5

Selection of seasonal breads, olive oil & balsamic, sea salt & tarragon butter.

*Gluten, Sesame, Soy, Sulphites.
- trace nuts, lupin

Seasonal House Pickles £3.75

Seasonal veg, cured in our signature juniper, orange & rosemary liquor.

*Sulphites, Citrus

Nocellara Olives £4

Giant Sicilian olives, simply served chilled.

*Sulphites

Faux Camembert £12.50

Baked camembert with crispy garlic and rosemary & maple, served with toasted ciabatta.

*Nuts (Almond), Soy, Bread- Gluten

Cheese Board £14

Stilton, brie, truffle, smoked paprika cheese, farmhouse cheddar.

Seasonal crackers, Quince, cherry and beet puree, Eldon Chambers pickle, candied pecan, black truffle glaze.

*Nuts (Almond, cashew, pecan) Soy, Sulphites, Citrus Crackers – Gluten, sesame

Meat Board £11

Caper berries, pepper pearls, pickled fennel, maple glazed prosciutto, pink peppercorn salami, truffle and sage turkey.

*Gluten, Sulphites, Soy, Mustard, Celery, Citrus

TASTING PLATES

Garden Verrine £7.5

Layers of velvety pea mousse, pea & lovage salsa & garden herb cream, finished with charcoal pangrattato breadcrumbs.

*Gluten, Celery, Soy, Citrus

Cauliflower Tart Fine £7

Puff pastry layered with spiced cauliflower, caramelised cauliflower puree, pickled golden sultanas & finished with crispy local kale.

*Gluten, Sulphites, Soy, Celery, Citrus

Artichoke & Enoki £7.5

Artichoke & garlic pomme puree, roasted artichoke, red wine jus & crispy enoki mushroom.

Sulphites, Celery (soy cross)

Brie & Brioche v3 £9.5

House brioche, glazed in butter, topped with a smoked rhubarb & walnut jam, melted creamy Brie and finished with fresh thyme & lemon balm.

*Gluten, Nuts (Almond/walnut), Soy, Celery, Citrus

Teriyaki Skewer £7

Glazed teriyaki skewer, topped with spring onion & crispy onion. Served with a fragrant garlic & chilli dip

*Soy, Gluten, Sulphites, Citrus

Roots & Mole £7

Roasted local beetroot & squash, beetroot mole sauce, oregano & lemon cream.

*Celery, Soy, Sulphites, Citrus

Roast Plum & Barley £7.5

Maple & thyme roasted plum, local kale & English barley, dressed with smoked paprika oil. Finished with Gorgonzola & toasted pine nuts.

*Gluten, Nuts, Soy, Sulphites

Fresh/Fermented £6.5

A sensational salad of spring onion and fennel sauerkraut, cucumber, granny smith, baby gem and watercress

*Sulphites,

Miso & paprika Leeks £6.5

Charred leeks tossed through miso & paprika butter finished with toasted almonds.

*Soy, Nuts, Celery, Sulphites

Parmentier potatoes £4.5

Confit garlic and rosemary potatoes

*Soy

DESSERTS

Lemon £7

Pistachio sponge, lemon gel, Italian meringue with basil & lemon balm.

**Nuts (pistachio), Citrus, Soy, Lupin*

Cherry £7

Frangipani, brandy infused cherries, tarragon & vanilla ice cream.

**Gluten, Soy, Nuts (Almond), Citrus*

Chocolate £7

Chocolate and sea salt ganache, citrus sponge, passionfruit ice cream, crispy passionfruit & lemon balm.

**Soy, Lupin, Citrus*

Food Allergens: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a Management before placing an ordering. Full allergen information is available. Management can advise of all ingredients used.

