

## NUT FREE

CC – Potential for cross contamination

### **NOCELLARA OLIVES £6**

*World class olives served chilled. (cc)*

### **WASABI PEAS £4**

*A fragrant spiced snack (cc)*

### **PICKLES & PRESERVES £6**

*A selection of seasonal pickled, brined and preserved produce.*

### **BAKED CAMEMBERT £16**

*Baked camembert, maple & olive oil, caramelised onion chutney, crispy rosemary & toasted bread. (cc)*

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## **Sharing Plates**

*We recommend 3 - 4 dishes per person, order to share*

### **ARTISAN RYE & HOUSE PICCALILLI £6**

*Our house piccalilli & herby butter served with warm rye bread. (cc)*

### **AUTUMN SQUASH £9**

*Roasted autumn squash in a gochujang butter sauce, marbled with a fragrant herb oil.*

### **LOADED FLATBREAD £8**

*Warm loaded flatbread with hummus, caramelised onion, fried brie & beetroot. (cc)*

### **HOT HONEY CORN £7**

*Roasted corn on the cob, hot honey butter sauce & crispy shallots.*

### **HERITAGE TOMATO CARPACCIO £8**

*Heritage tomato varieties, elderflower vinaigrette, balsamic caviar, basil oil, micro herb salad (cc)*

### **AUBERGINE & GOCHUJANG £8**

*Aubergine fondants cooked slow and low, with a fresh gochujang & carrot puree with toasted sesame.*

### **GLAZED CUCUMBERS & YOGHURT £8**

*Spiced sesame glazed cucumbers & a ginger & tahini yoghurt dressing.*

### **HERITAGE VEGETABLES £7**

*Buttery heritage vegetables in a confit garlic butter, garlic puree & crispy shallots. (subject to change)*

### **CHARRED PEAR SALAD £7**

*Dressed endives with charred pear, gorgonzola cheese & fresh oregano. (cc)*

### **PARMENTIER POTATOES £6**

*Crispy potatoes in a garlic butter, served with a black truffle mayonnaise*

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## **Desserts**

### **SPICED PEAR £8.5**

*French meringue, citrus cream, lavender & herb syrup, roasted pear*

### **SEASONAL SORBET £5**

*A seasonal sorbet with freeze dried raspberries.*

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 all menu items are produced in the same kitchen