

*A selection of seasonal small plates*

Native x Wildfarmed Focaccia with Confit Garlic Oil 4.5

Sussex Halloumi, Parsley Honey & Wild Herbs 10.0

Fish Trim Toast & Apple Hoisin (2pcs) 6.0

Native 'Fish Fillet', Brown Crab Rarebit, Samphire Tartar 9.5

Salt Baked Beetroot Tartare, English Quinoa & Nasturtium 10.0

Cornish Mackerel, Lapsang Dashi, Fermented Turnip & Rock Samphire 12.0

Nutbourne Tomatoes, Yesterday's Bread, Graceburn Cheese, Smoked Salsa Verde 14.0

Dry Aged Chalk Stream Trout, Lemon Verbena Beurre Blanc & Roe 15.0

Brown Crab & Heritage Grain Risotto, Lincolnshire Poacher, Apple & Fennel 15.0

Lains Farm Leek, Pickled Cockle Gribiche & Sea Purslane 12.0

Wood Pigeon Kebab, Native Harissa, Beetroot Hummus & Flatbread 16.0

Cornish Pollock, Venison Nduja, Parsnip & Wild Garlic 20.0

Carrots & Their Tops, Hogseed Vadouvan, Hay Ash & Melilot Vinegar 20.0

Redwood Farm Pork Loin & Native Barley Miso 25.0

*Dessert*

'Truffle Fluff' Caramelized Honey Truffle & Burnt Italian Meringue 4.5

Burnt Cauliflower Cheesecake 8.0

Woodruff Soft Serve, Dulce de Leche & Chocolate Mint 6.0

'Marrowmel' - White Chocolate & Bone Marrow Caramel 12.0

An optional service charge of 12.5% will be added to every bill

Our kitchen has known allergens present, not all ingredients are listed but staff can advise on all allergens