

*A selection of seasonal plates*

Native x Wildfarmed Focaccia with Confit Garlic Oil 4.5

Fish Trim Toast & Apple Hoisin (2pcs) 6.0

Native 'Fish Filet' - Seaweed Tartar, Brown Crab Rarebit 9.5

Salt Baked Beetroot Tartare, English Quinoa & Nasturtium 10.0

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

Birchden Farm Asparagus with Garlic Butter & Salt Fish Scraps 15.0

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

Lains Farm Leek, Pickled Cockle Gribiche & Sea Purslane 12.0

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

Dry Aged Ikejimi Trout & Woodruff Beurre Blanc 15.0

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

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

Gloucester Old Spot Pork Loin, Compost Jus & Wild Garlic 25.0

Cornish Turbot with Asparagus, Lovage Velouté & Pigeon Bresaola 26.0

*Dessert*

Burnt Cauliflower Cheesecake 8.0 ( Preorder )

'Sea-Lero' - Oat Milk Sorbet with Sea Buckthorn 6.0

Soft Serve Ice Cream with Kentish Wood Ants & Dulce de Leche 6.5

'Marrowmel' - White Chocolate & Bone Marrow Caramel 12.0

Caramelized Honey Truffle & Burnt Italian Meringue 4.5

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

Game may contain shot