

NATIVE

ROOT TO SHOOT
LUNCHTIME GARDEN MENU
4 COURSES | £45

GARDEN LEAF FRITTO MISTO
Confit Wet Garlic

NATIVE BREAD SERVING
With Cultured Butter

BOLTARDY BEETROOT
Endive & Lincolnshire Poacher

MIDDLE WHITE PORK
Kohlrabi & Chard

MEADOWSWEET PANACOTTA
Preserved Damson

TO FINISH

The Marrowmel - Caramelised White Chocolate & Bone Marrow Caramel £12
Honey Truffle with Burnt Italian Meringue £6

SUBJECT TO SEASONAL CHANGE
VEGETARIAN MENU AVAILABLE