

# native Browne

Burnt Cauliflower Cheesecake 8.0

Woodruff Soft Serve, Dulce de Leche & Chocolate Mint 6.0

'Marrowmel' - White Chocolate & Bone Marrow Caramel 12.0

Caramelized Honey Truffle with Burnt Meringue 4.5

Waste Espresso Martini 13.0

Sage & Clder Brandy Old Fashioned 13.0

Kingston Black *(75ml)* 6.5

Somerset 12 Year Cider Brandy *(50ml)* 8.5

Buichladdich Port Charlotte *(50ml)* 10.0

Buichladdich Islay Barley *(50ml)* 11.0

Balvenie 12 Year Doublewood *(50ml)* 13.0

Balvenie 14 Year Caribbean Cask *(50ml)* 17.6

We are proud supporters of Farms For City Children, a wonderful UK registered Charity who offer children from towns and cities all over the country a unique, subsidised opportunity to live and work together for a week at a time, on a real farm, in the heart of the countryside. To help support this charity we add a £1 voluntary donation per guest to help enable more children to enjoy farm life!

Please note all our food is prepared in a kitchen where nuts, gluten and other known allergens may be 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 member of staff