

Lunch Menu

20

To Start

Artichoke, Sage, Blue Cheese (M,G,SD)

or

Pigeon, Beetroot, Feta (M,Ce,SD)

Tormentoso, Pinotage £9

To Follow

Cod, Tomato, Bacon (F,M,SD)

Harvest, Pinot Gris £11

or

Beef, Cabbage, Mustard (M,Ce,SD)

Sottano, Cabernet Sauvignon £9

To Finish

Squash, Bay, Buttermilk (G,E,M)

Clos Dady 2013, Sauternes £6

or

Today's Cheese (G,M)

(£5 Supplement)

Menu to be ordered by whole table

1/2 Acre Menu

30

Lamb, Barley, Rarebit (G,M,SD,Ce)

Pigeon, Pickles, Preserves* (M,SD,N)

House Bread & Butter (G, M)

Mussels, Radish, Lovage* (F,M,SD,C,Mol)

Beef, Roots, Chard* (Ce,M,SD)

Squash, Bay, Buttermilk* (G,E,M)

Craft Beer Pairing 15

Wine Pairing 20 (350ml)

***Denotes Drink Pairing Course**

Menu to be ordered by whole table

A 10% Discretionary Service Charge is

Added to All Bills

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens

For details of allergenic ingredients please see back of menu.

Full Acre Menu

50

Lamb, Barley, Rarebit (G,M,SD,Ce)

Pigeon, Pickles, Preserves* (M,SD,N)

House Bread & Butter (G, M)

Mussels, Radish, Lovage* (F,M,SD,C,Mol)

Hens Egg, Honey, Caviar* (E, M,F)

Cod, Fennel, Nasturtium* (F,M)

Beef, Roots, Chard* (Ce,M,SD)

Raspberry, Yoghurt, Potato (SD,M)

Squash, Bay, Buttermilk* (G,E,M)

Today's Cheese (G,M)

Sweet Box (G,M)

Craft Beer Pairing 25

Wine Pairing 35 (520ml)

***Denotes Drink Pairing Course**

Menu to be ordered by whole table