Lunch Menu

20

To Start

Squash, Cheese, Mushroom (M)

Brunito Toscana, Sangiovese £7

or

Goose, Beetroot, Sorrel (M,N)

Hidden Springs, Bacchus £11

To Follow

Pork, Roots, Chard (F,M,SD,Mu)

Domaine Brusset, Ventoux Rouge £7

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Turkey, Chestnut, Cranberry (Ce,M,N,SD)

Unravelled, Pinot Noir £11

To Finish

Stollen, Brandy, Grapes (SD,N,M,E,G)

Pineau Des Charentes £6.50

or

Todays Cheese (G,M)
(£5 Supplement)

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Coffee & Sweet Box 4

Menu to be ordered by whole table

1/2 Acre Lunch Menu

30

Squash, Cheese, Mushroom* (M)

House Bread & Butter (G,M)

Goose, Beetroot, Sorrel* (M,N)

Oyster, Lovage, Gherkin (Mol,SD,Mu)

Turkey, Chestnut, Cranberry (Ce,M,N,SD)

Stollen, Brandy, Grapes* (SD,N,M,E,G)

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 Lunch & Evening Menu

50

Squash, Cheese, Mushroom* (M)

House Bread & Butter (G,M)

Goose, Beetroot, Sorrel* (M,N)

Oyster, Lovage, Gherkin (Mol,SD,Mu)

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

Cod, Tomato, Lardo* (F,M,SD,Mu)

Turkey, Chestnut, Cranberry* (Ce,M,N,SD)

Raspberry, Yoghurt, Potato (SD,M)

Stollen, Brandy, Grapes* (SD,N,M,E,G)

Todays 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