

Lunch Menu

20

To Start

Squash, Cheese, Mushroom (M)
Brunito Toscana, Sangiovese £7

or

Onion, Mushroom, Lovage (M,Ce,SD)
Harvest, Pinot Gris £11

To Follow

Pumpkin, Smoked Garlic, Walnut (Ce,G,E,M)
Devon, Greco di Tufo, £12

or

Nut Roast, Carrot, Sprouts (N)
Botromagno, Nero di Troia, £9.5

To Finish

Stollen, Brandy, Grapes (SD,N,M,E,G)
Clos Dady 2013, Sauternes £6

or

Today's Cheese (G,M)
(£5 Supplement)

Menu to be ordered by whole table

1/2 Acre Lunch Menu

30

Squash, Cheese, Mushroom (M)

House Bread & Kent Rapeseed Oil (G,M,SD)

Beetroot, Feta, Garlic (SD,M)

Onion, Mushroom, Lovage (Ce,G,M)

Nut Roast, Carrot, Sprouts (N)

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

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 & Kent Rapeseed Oil (G,M,SD)

Beetroot, Feta, Garlic (SD,M)

Onion, Mushroom, Lovage (Ce,G,M)

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

Pumpkin, Smoked Garlic, Walnut (Ce,G,E,M)

Nut Roast, Carrot, Sprouts (N)

Raspberry, Yoghurt, Potato (SD,M)

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

Today's Cheese (G,M)

Sweet Box (G,M)

Menu to be ordered by whole table