

Lunch Menu

20

To Start

Lamb, Pearl Barley, Roots (G,M)

Brunito Toscana, Sangiovese £7

or

Crab, Salami, Radish (C,E,SD)

Raventos D'Allella, Pansa Blanca £9

To Follow

Trout, Mooli, Nettle (F,M,SD)

Devon, Greco Di Tufo £12

or

Duck, Carrot, Buckthorn (SD)

Crasto, Douro Superior £11

To Finish

Rhubarb, Ginger, Rum (M,E,SD)

Pineau Des Charentes £5

or

Today's Cheese (G,M)

(£5 Supplement)

Menu to be ordered by whole table

1/2 Acre Lunch Menu

30

Lamb, Pearl Barley, Roots* (G,M)

Crab, Salami, Radish* (C,E,SD)

Pork, Cauliflower, Sour Cream* (M,SD)

Duck, Carrot, Kale* (SD)

Raspberry, Yoghurt, Potato (M)

Rhubarb, Ginger, Rum* (M,E,SD)

Today's Cheese (M,G)

Non-alcoholic Pairing 20

Wine Pairing 25 (400ml)

***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

Lamb, Pearl Barley, Roots* (G,M)

Crab, Salami, Radish* (C,E,SD)

Pork, Cauliflower, Sour Cream* (M,SD)

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

Trout, Mooli, Nettle* (F,M,SD)

Duck, Carrot, Kale* (SD)

Raspberry, Yoghurt, Potato (M)

Rhubarb, Ginger, Rum* (M,E,SD)

Today's Cheese (M,G)

Non-alcoholic Pairing 30

Wine Pairing 35 (520ml)

***Denotes Drink Pairing Course**

Menu to be ordered by whole table