

Lunch Menu

20

To Start

Lamb, Celeriac, Cabbage (Ce,E,M,Mu,SD)

Brunito Toscana Rosso IGT 2016 £7.50

or

Crab, Radish, Seaweed (Cr,G,SD,Mu)

Albarino, Mar de Frades 2016 £12

To Follow

Mackerel, Potato, Beetroot (F,Mu,SD,M)

Vinho Verde, Quinta da Lixa 2017 £8

or

Rabbit, Black Pudding, Mustard (G,Ce,Mu,M,SD)

Sauvignon Blanc, Framingham 2017 175ml £13

Sides 3.5

Turnip, Anchovies, Capers (F,M,Mu,SD)

Broccoli, Chilli & Pine Nuts (N)

Tenderden Potatoes & Nettle Pesto (M,N)

To Finish

Rhubarb, Meadow Sweet, Brandy (M,E,SD)

Vidal Blanc Ice Wine, Peller Estate 35ml £7

Or

Apple, Caramel, Cobnut (GF,M,E)

Sauternes, Clos Dady 2013 50ml £6

Today's Cheese (G,M)

(£5 Supplement)

Coffee & Sweets 4

1/2 Acre Menu

30

Lamb, Celeriac, Cabbage* (Ce,E,M,Mu,SD)

Kohlrabi, Lovage, Oyster (Mol,Ce)

Egg, Grains, Mushroom* (E,G,M,SD)

Rabbit, Black Pudding, Mustard*
(G,Ce,Mu,M,SD)

Rhubarb, Brandy, Meadow Sweet* (M,E,SD)

Today's Cheese (M,G)

(£5 Supplement)

Wine Pairing 25 (320ml)

***Denotes Drink Pairing Course**

***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 the back of the menu***

Full Acre Menu

50

Lamb, Celeriac, Cabbage* (Ce,E,M,Mu,SD)

Kohlrabi, Lovage, Oyster (Mol,Ce)

Egg, Grains, Mushroom* (E,G,M,SD)

Venison, Sauerkraut, Horseradish*
(M,Mu,SD,S)

Gurnard, Fennel, Sea Buckthorn* (F,M,Mu,SD)

Rabbit, Black Pudding, Mustard*
(G,Ce,Mu,M,SD)

Sweet Cicily, Cream, Apple (M,E,G)

Rhubarb, Brandy, Meadow Sweet* (M,E,SD)

Today's Cheese (M,G)

Wine Pairing 35 (570ml)

***Denotes Drink Pairing Course**