

Lunch Menu (Wed-Fri)

20

To Start

Beef, Cheddar, Gherkin (Mol,G,SD,Se,M)

Brunito Toscana, Sangiovese 175ml £7.5

or

Haddock, Broccoli, Butter (F,M,Mu,SD)

Albarino, Mar de Frades, Rias Baixas 2018 175ml £12

To Follow

Skate, Cabbage, Anchovy (N,F,SD)

Semillon, Mount Pleasant, Hunter Valley 2009 175ml £13

or

Lamb, Wild Garlic, Asparagus (E,Mu,SD)

Finca Villacreces, Ribera del Duero 2015 175ml £14

Sides 4

Grilled Chicory, Walnuts, Sea Buckthorn (Mu,N,SD)

Tenderden Potatoes, Cottage Cheese, Chives (M)

Purple Sprouting Broccoli, Sesame (M,Se)

To Finish

Rhubarb, Ginger, Cream Cheese (M,G,E,SD)

Ben Rye, Passito di Pantelleria 2016 50ml £10

Or

Pear, Saki, Ginger (G,M,E,SD)

Late Harvest Cuveè Tokaji 2005 70ml £11

Today's Cheese (G,M)

(£5 Supplement)

Coffee & Sweets 4

1/2 Acre Lunch Menu

30

Carrot, Miso, Cabbage (S,G,M,SD,Mu)

Asparagus, Cheese, Lardo (M,SD)

Chicken, Wild Garlic, Egg (E,M,G,SD)

Hogget, Potato, Mustard (M,Mu)

Meadowsweet, Rhubarb, Oats (M,N,SD)

Today's Cheese (G,M)

(£5 Supplement)

Wine Pairing

4 Glass Pairing 40

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

Carrot, Miso, Cabbage (S,G,M,SD,Mu)

Pork, Beans, Chilli (SD,Mu)

Asparagus, Cheese, Lardo (M,SD)

Chicken, Wild Garlic, Egg (E,M,G,SD)

Halibut, Peas, Mint (F,M,SD)

Hogget, Potato, Mustard (M,Mu)

Beetroot, Ant, Hazelnut (M,G,SD,N)

Meadowsweet, Rhubarb, Oats (M,N,SD)

Today's Cheese (G,M)

Wine Pairing

4 Glass Pairing 40

6 Glass Pairing 60

Menu to be ordered by whole table