

Lunch Menu

20

To Start

Chicory, Seabuckthorn, Walnuts (Mu,SD,N)

Hidden Spring, Bacchus 2016 175ml £12

or

Swede, Beans, Chilli (SD,Mu)

Crasto, Douro Superior 2015 175ml £11

To Follow

Tofu, Peas, Mint (S,SD)

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

or

Aubergine, Potato, Mustard (Mu,SD)

Joel Gott, Oregon Pinot Noir 2016 175ml £13

Sides 4

Roast Carrots, Honey (M)

Tenderden Potatoes, Wild Garlic Pesto (N,SD)

Purple Sprouting Broccoli, Sesame (M,Se)

To Finish

Rhubarb, Oats, Ginger (G,SD)

Ben Rye, Passito di Pantelleria 2016 50ml £10

Or

Pear, Saki, Vanilla (N,SD)

Late Harvest Cuveè Tokaji 2005 70ml £11

Today's Cheese (G)

(£5 Supplement)

Coffee & Sweets 4

1/2 Acre Lunch Menu

30

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

Asparagus, Cheese, Yeast (SD)

Swede, Beans, Chilli (SD,Mu)

Aubergine, Potato, Mustard (S,Mu,SD)

Rhubarb, Yoghurt, Oats (S,SD)

Today's Cheese (G)

(£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,SD,Mu)

Asparagus, Cheese, Yeast (SD)

Tofu, Peas, Mint (S,SD)

Chickweed, Sorrel, Yarow (Mu,SD)

Swede, Beans, Chilli (SD,Mu)

Aubergine, Potato, Mustard (S,Mu,SD)

Beetroot, Sorrel, Hazelnut (G,N)

Rhubarb, Yoghurt, Oats (S,SD)

Today's Cheese (G)

Wine Pairing

4 Glass Pairing 40

6 Glass Pairing 60

Menu to be ordered by whole table