

Lunch Menu

20

To Start

Asparagus, Lovage, Cheese (SD)

Hidden Spring Bacchus 175ml £12

or

Lettuce, Mushroom, Dill (SD)

Umani Ronchi, Vecchie Vigne Verdicchio 2016 175ml £14

To Follow

Celeriac, Fennel, Chilli (G,SD)

John Duval 'Plexus' Australia 2015 175ml £17

or

Courgette, Peas, Horseradish (SD)

Ken Forrester The Gypsy, South Africa 2014 175ml £16

Sides 4

Celery, Chilli, Fennel

Tenderden Potatoes, Seaweed, Butter (N,SD)

Small Holding Greens (SD,N)

To Finish

Strawberry, Basil, Elderflower (G,SD)

La Fluer D'Or Sauternes, France 2014 50ml £6

Or

Pear, Ginger, Miso (G,SD)

Ben Rye, Passito di Pantelleria 2016 50ml £10

Coffee & Sweets 4

1/2 Acre Lunch Menu

30

Kale, Chilli, Yeast (SD)

Potato, Chive, Mustard (Mu)

Asparagus, Lovage, Cheese (SD)

Courgette, Peas, Horseradish (SD)

Strawberry, Basil, Elderflower (G,N)

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

Kale, Chilli, Yeast (SD)

Potato, Chive, Mustard (Mu)

Asparagus, Lovage, Cheese (SD)

Lettuce, Mushroom, Dill (SD)

Celariac, Fennel, Chilli (S,G,SD)

Courgette, Peas, Horseradish

Sea Buckthorn, Hazelnut, Soy (G,S,N)

Miso, Pear, Pine (S)

Strawberry, Basil, Elderflower (G,N)

4 Glass Pairing 40

6 Glass Pairing 60

Menu to be ordered by whole table