

Lunch Menu (Wed-Fri)

20

To Start

Asparagus, Cheese, Lardo (M,SD)

Hidden Spring Bacchus, East Sussex 2016 175ml £12

or

Pork, Beans, Mustard (SD,Mu,Ce)

Willunga 100 'The Hundred', McLaren Vale, Australia 2017 175ml £15

To Follow

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

Stopham Estate Pinot Gris, West Sussex 2017, 175ml £12

or

Hogget, Potato, Mustard (M,Mu)

Casa Valduga, Cabernet Franc, Brazil 2015, 175ml £11

Sides 4

Celery, Chilli, Fennel (M)

Tenderden Potatoes, Seaweed, Butter (N,SD)

Small Holding Greens (SD,N)

To Finish

Strawberry, Basil, Elderflower (G,M,E)

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

Or

Pear, Ginger, Miso (M,G,SD)

Ben Rye, Passito di Pantelleria, Sicily 2016 50ml £10

Today's Cheese (G,M)

Small 5

Large 10

Coffee & Sweets 4

1/2 Acre Lunch Menu

30

Kale, Cod, Egg (M,F,SD,E)

Potato, Chive, Mustard (M,Mu)

Asparagus, Lovage, Cheese (M,SD)

Beef, Peas, Horseradish (M,SD,Ce)

Strawberry, Basil, Elderflower (G,M,E)

Today's Cheese (G,M)

Small 5

Large 10

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, Cod, Egg (M,F,SD,E)

Potato, Chive, Mustard (M,Mu)

Asparagus, Lovage, Cheese (M,SD)

Lettuce, Mushroom, Dill (M,SD)

Hogget, Fennel, Chilli (M,G,SD,Ce)

Beef, Peas, Horseradish (M,SD,Ce)

Sea Buckthorn, Ants, Cream (G,M,E)

Miso, Pear, Pine (M,E)

Strawberry, Basil, Elderflower (G,M,E)

Today's Cheese (G,M)

Small 5

Large 10

4 Glass Pairing 40

6 Glass Pairing 60