

	Heritage tomatoes gazpacho "Tricolore" 🍂	7.5	
	Seaside toast: seaweed butter, potato bread, borage & oyster leaves, borage flowers	7.75	
	Chargrilled tenderstem broccoli, herb purée, homemade milk curd, Parmesan crumble	8.5	
	Artichoke, pepper & mackerel escabeche	8.5	
	Lightly smoked golden beetroot tartare, tea pickled egg 📂	7.75	
	Goat cheese & piquillo crispy roll, fresh fig, pickled red onion, fig leaf oil	8.5	
	Sprouting seeds & beans, miso aubergine, <i>crispy citrus chicken skin</i> , potato wafer 🗯	8	
2/	Light pea mousse tartlet, <i>Parmesan crackling</i> (with truffle 3 supplement)	9	
	Niçoise salad	8	14.5
5	Beetroot ravioli, rocket salad, fried breadcrumbs & sage	8.5	16
	Chilli con veggie, mixed rice, <i>sour cream</i> 📂 🧱		13.5
1/4/	Miso, ginger & garlic broth, green leaves, artichoke, cucumber, black garlic roast hake		17.5
	Seared spring cabbage, butternut squash gnocchi, mustard apricot, duck confit, balsamic sa	uce	17.5
3	Pan fried kimchi dumplings, pink grapefruit, broad beans, soy butter, pork belly		17.5
	Grilled peach, kohlrabi, smoked almond, quail schnitzel		18
	Citrus braised fennel, petit pois "à la Française", seaweed pressed pulled lamb shoulder		18.5
7	Thai vegetable salad with salted watermelon, vermicelli fish cake		17.5
	Brambletye farm oyster mushrooms in vegan XO sauce, wasabi pea coulis, herb tofu		17
	Sides		
	Seasonal greens, herb butter		5
	Grilled sweet potato, sweet chilli, yoghurt & lime dressing		5
	Seasonal leaf salad, Grain Store dressing #		4.75
	Chips with fresh herb & garlic mayonnaise		3.75
	Onion bread with Butter Viking crème fraîche butter		3.75
	Focaccia, dukkah & olive oil #		4.5
	House wheat-free bread with olive oil		3.5
	★ Vegetarian ★ Vegan		
	Some dishes on the menu can be adapted for yegan or yegetarian diets. Please see highlighted in	naredi	ents.

Please see our cocktail list for specially selected cocktails that we think make a perfect match with specific dishes.

## Desserts

Tart of the day	6.25
Chocolate delice, caramel & miso ice cream, yuzu gel	7
Grain Store Peach Melba	6.5
Lemon, white chocolate & raspberry ice parfait	6.5
Sweet potato & Kaffir lime green tapioca, sweet potato, banana crisp	5.75
Homemade sorbet or ice cream (2 scoops) 3.5 / (	(3 scoops) 5
Selection of cheeses from Androuet, walnut bread & grapes	3 5each









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Please be aware that some dishes may contain traces of nut, dairy products or lead shot. Speak to our staff if you have a food allergy or intolerance before ordering. A full allergy menu with all 14 allergens is available on request. We add 12.5% discretionary service charge to your bill, but of course it is completely up to you.