

Baked watermelon, sumac tapioca, raspberry vinegar  
Carrot, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

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**Beetroot**

Salt baked beetroot, grapefruit dressing, coriander beignet,  
red onion & chili salad

*or*

**Tomato**

Tomato consommé, dried tomato, lemon ricotta, basil purée,  
tomato fondue

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**Leek**

Leek ballotine, roasted apricot puree, red pepper salsa,  
pickled apricot, pinenuts

*or*

**Salsify**

Roasted salsify, mushroom samosa, turnip fondant,  
roasted turnip purée, pac choi

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**Cherry**

Cherry cheesecake, candied black olive & almond crumble,  
cherry sorbet, almond & white chocolate tuille

*or*

**Elderflower**

Elderflower cream, yoghurt sorbet, gooseberry compote,  
hazelnut custard

**Lunch Menu - £35**

Wine Flight - £35



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### **Tomato**

Tomato consommé, dried tomato, lemon ricotta,  
basil purée, tomato fondue

### **Celeriac**

Salt baked celeriac, confit lemon, pea & broad bean

### **Red Pepper**

Red pepper ballotine, sweet & sour tomato, pac choi,  
spiced peanut



### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes



### **Tonka**

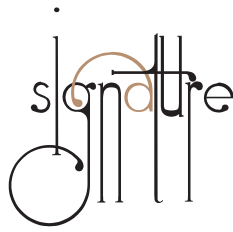
Tonka bean pannacotta, chicory compote, pumpkin seed oil

### **Cherry**

Cherry cheesecake, candied black olive & almond crumble, cherry sorbet,  
almond & white chocolate tuille

### **Classic Menu - £45**

Wine Flight - £40 | Drinks Pairing - £40 | Non-Alcoholic Pairing - £30



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*Rathfinny, Classic Cuveé 2018, Sussex, United Kingdom*

### **Dumpling**

Vegetable dumpling, miso glaze, kohl rabi broth  
*Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA*

### **Carrot**

Chantenay carrots, pickled trompets, ginger bread, yeast  
*Artelium, Pinot Gris, 2020, Sussex, England*

### **Artichoke**

Pot roast artichoke, watercress & white bean, crispy asparagus, tofu  
*Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Spain*

### **Aubergine**

Pressed aubergine, tenderstem broccoli, lemon curd, poppyseed  
*Opposites Attract Episode 32, Liberator Wines, Shiraz Blend, 2019, South Africa*

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

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### **Tonka**

Tonka bean pannacotta, chicory compote, pumpkin seed oil

### **Chocolate**

Caramel chocolate cremeaux, celeriac ice cream, celeriac crisp  
*Cline Cellars, Late Harvest Mourvèdre, 2017, Sonoma, USA*

## **Signature Menu - £80**

Wine Flight - £65 | Cocktail Pairing - £65 | Non-Alcoholic Pairing - £45