



2/3 Courses 27/32

Much of the fresh produce on your plate is grown in our gardens

Small

Barbecued cuttlefish, spiced rillette, bobby bean & roast pepper salad N GF
Master stock pig head terrine, cucumber, garden shiso N
Celeriac, seaweed, Spenwood cheese foam, cobnuts GF V N
Avalanche Beetroot, quinoa, Mexican marigold, smoked almond cream VG GF N

Big

Porchetta, mushroom, kale GF
Lamb rump, parsley, radish, anchovy sauce GF
Roasted Market fish, hispi cabbage, crab bisque GF
Spiced Aubergine, macadamia sauce, nasturtium pesto, roasted carrot VG GF

All mains are served with roast potatoes

Sweet

Burnt honey Diplomat, peach compote, fermented elderflower honey V GF
Celery leaf parfait, lemon verbena jelly, strawberry & Walnut GF
Chocolate torte, poached pear, coffee crystals, koji rice cream VG GF
Cheese: Ticklemore, greengage jam, seeded cracker V GF
Devon, Goat milk, Pasteurised

Sides

- E5 Sourdough, smoked rapeseed oil* VG 3.5 -
 - Barge East garden leaves, cucumber, mustard dressing VG GF 4 -
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N - contains nuts / GF - Gluten free / V - Vegetarian / VG - Vegan
* - Gluten free on request

A discretionary 12.5% service charge will be added to your bill
Please let our staff know of any allergies or dietary requirements

