

It's Alex's Birthday!!!

To Start, The Gillet Cocktail Of Choice

Native Focaccia & Confit Garlic Oil **4.5**

Fermented Potato Waffle, Yeasted Onion & Mushroom Parfait **10.0**

1/2 dozen Maldon Rock Oysters, Elderflower & Shallot Vinegar **20.0**

Burrata with Miso Bagna Cauda **12.0**

Fried Grey Oyster Mushroom, Smoked Emulsion & House Pickles **11.0**

Native Fish Fillet - Seaweed Tartar, Brown Crab Rarebit, Brioche **8.5**

Smacked Cucumbers, Fermented Brown Crab, Chilli & Cobnuts **8.0**

Fermented Nutbourne Tomatoes, Graceburn & Yesterday's Bread **14**

Kohlrabi & Cucumber Ajo Blanco, Cherry Blossom **12.0**

Hogseed Spiced Mutton, English Grain Pilau, Labneh & Pear Tree Farm Salad, **35.0**
(Serves 2-3)

'Marrowmel' - White Chocolate & Bone Marrow Caramel **12.0**

'Sea-Lero' - Sea Buckthorn Ice Lolly w. Oat Milk Sorbet & Alexander Seed **4.0**

Caramelised Honey & Seaweed Truffle **3.5**

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Browns