

Native Focaccia & Confit Garlic Oil **4.5**

Miso Fish Soup w. Line Caught Pollock, Mussels & Pancetta **8.0**

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

Smacked Cucumbers, Fermented Brown Crab, Chilli & Cobnuts **9.0**

Devon Scallop, Devils Mortar N'duja Sau & Nutbourne Tomatoes **10.0**

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

Brook Farm Calcots, Pickled Cockle Gribiche, Crispy Spring Greens & Sea Purslane **12.0**

Shaved Broccoli Stalk, English Quinoa, Broccoli Purée & Crispy Leaves **10.0**

Fermented Tomatoes, Graceburn & Yesterday's Bread **14.0**

Birchden Farm Asparagus, Fermented Fava Bean & Wood Sorrel **15.0**

Potato Risotto, Spenwood Cheddar, Tamari Pearls & Hazelnut Gremolata **14.0**

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

'Sea-Lero' - Sea Buckthorn Ice Lolly w. Oat Milk Sorbet & Alexander Seed **6.0**

Caramelised Honey & Seaweed Truffle **3.5**

Please note all our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an order.

Full allergen information is available. Staff can advise of all ingredients used.

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**Browns**