Native Focaccia & Confit Garlic Oil

La Latteria Burrata & Allwood Farm Shiso Dressing

Fermented Nutbourne Tomatoes, Graceburn, Salsa Verde & Yesterday's Bread

Melilot Farm Courgette, Lincolnshire Poacher & Mugwort Dressing

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

Devon Diver Scallop, Devils Mortar N'duja Sausage & Aioli

Foskett Farm Carrots & Their Tops, Hogseed Vadouvan & Hay Ash 'Honey'

'Marrowmel'

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