Native Focaccia & Confit Garlic Oil **4.5**

Cucumber & Kohlrabi Ajo Blanco with Cherry Blossom Vinegar & Sunflower Seeds **8.0**

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

Devon Scallop, Devils Mortar N'duja & 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**

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

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

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

Birchden Farm Asparagus, Miso Bagna Cauda & Walnuts **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 **6.0**

Caramelised Honey & Seaweed Truffle **3.5**

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Browns