

FARMYARD KITCHEN

EXPERIENCE £68

WINE PAIRING £40

FLATBREAD, SALSA VERDE

SPROUTING BROCCOLI, BASIL

LAMB CROQUETTE, WILD GARLIC

Sprankel - Babylonstoren - 2017 - SA

DAY BOAT FISH, SAMPHIRE, CAPER

CAULIFLOWER, CHILLI, HONEY

Viognier - Babylonstoren - 2022 - SA

DUCK, WATERCRESS, SPRING GREENS

POTATO, MINT, SHALLOT

Babel - Babylonstoren - 2022 - SA

CHEESE, CRACKERS, CHUTNEY (optional) - £10

RHUBARB, BROWN BUTTER GELATO

Ice Cyder - Newt in Somerset - 2021 - U

PLEASE ASK YOUR HOST FOR ALLERGEN INFORMATION

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

FARMYARD KITCHEN
EVENING FEASTING

SPROUTING BROCCOLI, BASIL	10/280kcal
CAULIFLOWER, CHILLI, HONEY	9/265kcal
ASPARAGUS, HOLLANDAISE, CAYENNE	14/300kcal
CABBAGE, HANG OP, HAZELNUT	11/245kcal
POTATO, MINT, SHALLOT	12/367kcal
MACKEREL, MUSTARD, RADISH	15/320kcal
LAMB CROQUETTE, WILD GARLIC	16/400kcal
PASTA, WILD GARLIC, OLD WINCHESTER	15/430kcal
CARROT, BUCKWHEAT	18/350kcal
DAY BOAT FISH, SAMPHIRE, CAPER	-/416kcal
DUCK, WATERCRESS, SPRING GREENS	32/430kcal
BUTCHERS CHOICE STEAK	50/600kcal

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