

WHILE YOU WAIT

Glazed 'Bacon' Roasted Nuts (GF)	4	'Cheddar' Kale Crisps (GF)	4.5
Garlic, Rosemary & Lemon Olives (GF)	4	Stuffed Poponcini Peppers (GF) With ricotta, capers, 'chorizo', lemon & parsley.	4.5

TO BEGIN

New Forest Asparagus	11
New Forest Asparagus cooked over fire and dressed in lemon and shoyu (white soy) vinaigrette , pickled stems, v'egg drizzle, homemade crumpet in truffle butter.	
Smoked Carrot Lox & Red Pepper Tartlet (GF OPTION)	10
Offbeet cultured ricotta and smoked carrot lox tart, spring onions cooked over fire, red pepper and smoked paprika gel, dried red pepper shards, red pepper dust, dill caviar and dill fronds.	
King Oyster Scallops, Capers, Tomato & Olive (GF)	12
king oyster mushroom scallops, seared to finish and served with lemon and garlic butter bean purée, kalamata olive polenta, sous vide candied vanilla cherry tomatoes, Caper powder, garlic hemp seed crumb.	
Nettle Arancini, Popcorn Parmesan, Truffle (GF)	9.5
Walled garden spring nettle arancini, popcorn Parmesan emulsion, truffle gel, vermouth vinegar gel and micro parsley.	

THE MAIN COURSE

Woodland walk (GF)	22
Salt baked celeriac steak, porcini soil, charred shallot, pickled celery, walnut purée, sous vide New Forest mushroom and tempura hen of the woods cluster. Served with a nest of nutmeg potato and mushroom, rosemary and walnut pate. Presented with an applewood smoke.	
Gnocchi, Wild Garlic, Nduja (GF)	21
New Forest wild garlic infused hand made gnocchi, fennel, walled garden fennel tips, nduja pesto, hemp seed pangrattato crumb, chorizo pieces, parmesan shard and petit mozzarella.	
Spring Herb Seitan Cannon	22
Parsley, mint and rosemary herb crusted seitan, saffron Pomme purée, Fragrant Moroccan lentils, rhubarb and rose chutney, potato fondant, charred spring onion, mint tuille and cherry & port reduction.	
Thai 'Fish' Cake, Coconut, Lemongrass (GF)	20
A golden potato, seaweed and chickpea 'fish' cake with thai red spices, cucumber, shallot and ginger relish, coconut rice, lemongrass and lime leaf meringue, coriander and red curry broth.	

ACCOMPANIMENTS

Lebanese Potatoes (GF)	6.5	Tear & Share Wild Garlic Focaccia	5.5
A spice blend of over 8 spices, sour cream, pomegrante, mint and sultana.		Served with Sun dried tomato hummus and sumac.	

DESSERTS

A Gift of Chocolate (GF)	9
Chocolate orange soil, beetroot fudge brownie, melt in the mouth salted caramel powder, orange gel, smoked hazelnuts, chocolate & kalamata olive nitrogen ice cream, vanilla bean tapioca pudding fritter with orange blossom glaze. Served with essence of chocolate table mist.	
Doughnut You Just Love Strawberries	10
Our renowned plant based doughnut filled with a jam using New Forest strawberries, vanilla cream cheese, strawberry gelee, cucumber gel, lavender infused rhubarb, lavender crumble and served with a strawberry Pimms sorbet.	

**Allergen Info - ALLERGENS ARE ALWAYS PRESENT IN OUR KITCHEN AND IN SOME DISHES.
Please ask for our allergy information sheet if you are unsure about a dish.**