



WHILE YOU WAIT

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

TO BEGIN

Moussaka Ravioli 13

A fresh ravioli filled with charred aubergine, Offbeet feta, shiitake, truffle and rich tomato ragù spiced with cinnamon, paprika and cloves. Served on a garlic and cream dauphinoise potato and a lemon zest valouté. Finished with cultured ricotta, petit Greek salad, dehydrated kalamata olive crumb, parsley oil and mint butterfly tuiles.

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, olive tapenade, polenta, sous vide candied vanilla cherry tomatoes, caper powder, garlic hemp seed crumb.

New Season Kale Arancini, Popcorn Parmesan, Truffle (GF) 9.5

New season kale arancini, popcorn infused 'parmesan' emulsion, white truffle gel, vermouth vinegar gel. Leek and thyme re-constructed crispy leaf and micro parsley.

Tacos Dorados (GF) 11

Three petit golden tacos. Filled with creamy slaw, sikil p'ak (toasted pumpkin seed, charred tomatoes and chilli purée, cured watermelon with toasted cumin and coriander seeds, lime zest and lime juice. Sunflower feta, white balsamic pickled watermelon rind, cumin oil and an apple, mint and coriander salsa.

**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.**

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 pâté. Presented with an applewood smoke.	
Gnocchi, Wild Chive, 'Nduja' (GF)	21
Wild chive 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 tuile 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, Thai spiced meringue, Sriracha tapioca cracker, coriander and red curry broth.	

ACCOMPANIMENTS

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

DESSERTS

A Gift of Chocolate (GF)	9
Chocolate orange soil, beetroot truffle brownie, melt in the mouth salted caramel powder, orange gel, smoked hazelnuts, chocolate nitrogen ice cream, vanilla bean tapioca pudding fritter with orange blossom glaze. Served with essence of chocolate and hazelnut 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.	

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