

NIBBLES

'Cheddar' Kale Crisps (GF)	5
Glazed 'Bacon' Roasted Nuts (GF)	4.5
Garlic, Lemon & Herb Olives (GF)	4.5

SMALL PLATES

Charred Purple Sprouting Broccoli (GF) Lemon and garlic yellow fava, finished with caper salsa and lashing of 'Parmesan' dust.	12
New Forest Asparagus (GF) Simply charred on our Japanese grill, served with 'Parmesan' pine nut crème, lemon curd, garlic butter bean purée, spiced panisse and tarragon powder.	13
Korean New Season Carrots (GFO) Sous vide with gochujang marinade, served with carrot top coriander pesto, garlic butter bean purée, crispy bulgogi 'beef' and korean pickles.	11
Sticky Bourbon BBQ Cauliflower (GF) Crispy coated cauliflower and coated in rosemary and orange BBQ sauce. Finished with charred corn, pickled red onions and 'feta'.	10
Tahini Potatoes (GFO) New potatoes with lemon tahini dressing, garlic and lemon brioche pangritata, sumac.	9

LARGE PLATES

Tandoori Cauliflower (GF) Minted yogurt, curried raisins, curry infused oil, crispy cauliflower leaves and mustard seed pickled stalks topped with Bhaji pieces, paneer cheese and sliced almonds.	19
Pistachio and Rosemary Pesto Gnocchi (GF) Served with pea crush, purple broccoli, 'chorizo' pieces, charred lemon salsa, basil oil and smoked feta.	20
New Forest Mushroom 'Steak' New Forest Mushrooms seared with Offbeet house marinade, served with golden panisse, chive aioli, marinara salsa, wasabi caviar and crispy shallot onion rings.	21

DESSERTS

Lemon Vanilla Cheezecake (GF) Thyme shortbread base, served with lemon curd, sweet yoghurt, mint gel and liquid nitro raspberry droplets.	11
Chocolate Tart Filled with chocolate ganache, pumpkin seed praline and vanilla feuilletine, topped with ginger honeycomb pieces and caramel sauce, and served with a ginger snap crumb and vanilla ice cream.	12

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.**