LUNCH

Lamb Herbal Sausage, Apple & Aubergine Relish Carlingford Oyster, Green Chilli & Pine

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker (supp. 35)

Beef Tongue, Jungle Curry & Brioche

Wok Fired Shrub Greens, Clams & Yellow Soybean

Blythburgh Pork Chop, Galangal & Peach

Cherry, Palm Sugar & Toasted Chilli (supp. 7)

Thai Tea, Buckwheat & Milk

VEGETARIAN

Kohlrabi, Candied Beetroot & Duchess Rapeseed Radish Cake, Vegetable Treacle & Tarragon

Celeriac, Périgord Truffle & Poppy Seed Cracker (supp. 25)

Maitake Mushroom, Jungle Curry & Brioche

Wok Fired Shrub Greens, Courgette & Yellow Soybean

White Radish, Courgette Flower & Herbal Curry

Cherry, Palm Sugar & Toasted Chilli (supp. 7)

Thai Tea, Buckwheat & Milk

VEGAN

Kohlrabi, Candied Beetroot & Duchess Rapeseed Radish Cake, Vegetable Treacle & Tarragon

Celeriac, Périgord Truffle & Poppy Seed Cracker (supp. 30)

Maitake Mushroom, Jungle Curry & Brioche

Wok Fired Shrub Greens, Courgette & Yellow Soybean

White Radish, Courgette Flower & Herbal Curry

Cherry, Palm Sugar & Toasted Chilli (supp. 7)

Strawberry, Grachai & Coconut

PESCATARIAN

Kohlrabi, Candied Beetroot & Duchess Rapeseed Carlingford Oyster, Green Chilli & Pine

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker (supp. 35)

Maitake Mushroom, Jungle Curry & Brioche

Wok Fired Shrub Greens, Clams & Yellow Soybean

White Radish, Courgette Flower & Herbal Curry

(Monkfish supp. 8)

Cherry, Palm Sugar & Toasted Chilli (supp. 7)

Thai Tea, Buckwheat & Milk