

# SUPERNATURE

## BREADS, DIPS + PICKLES

Olives (gf) 3 | Homemade Breads 4 | Homemade Pickles (gf) 4.5  
Carlin Pea + Preserved Lemon Hummus (gf) 4  
Rocket + House Dried Tomato Pesto (gf) 5

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## SEASONAL SMALL PLATES

**Padron Peppers 5.5**  
*Panfried padron peppers with garlic cashew cream (gf)*

**Oyster Mushroom Kebab 6 / each**  
*With shawarma spice marinade served with preserved lemon + carlin pea hummus, preserved lemon oil and sumac (gf)*

**Smoked La Ratte Potatoes 6**  
*House smoked + roasted with British rapeseed oil + lacto fermented wild garlic + mint (gf)*

**Tahini 'Cheese' Rarebit on Rye 6**  
*Our secret house recipe, melted on homemade seeded rye bread + topped with sweet Roscoff onion marmalade*

**Torched Radish + Caramelised Beet 6**  
*Torched radish + caramelised beetroot on a salad of raw courgette, chard, spring onion, seasonal spring leaves, hemp seed + emmer wheat with beetroot and mint vinaigrette*

**Courgette + Hazelnut Crumb 7**  
*Seared Grezzina courgette with a hazelnut + rosemary crumb, drizzled in British cobnut oil + served with edible flowers (gf)*

**San Marzano Tomato + Almond Feta 7.5**  
*With strawberries and macerated peaches, rocket, spinach + parsley purée, tomato oil (gf)*

**Smoked Tamari Oyster Mushroom 9**  
*Served with a joi choi, radish + ginger slaw with ginger dressing (gf)*

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## DESSERTS

**Strawberries + Cream with baked peach + basil stalk, cashew + coconut cream (gf) 6**

**Chocolate + Prune Mousse with espresso + candied almonds (gf) 6**

**Raw Chilli Brownie with whipped coconut cream + cacao (gf) 6**