

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

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 with dried pickled garlic and spinach + parsley purée (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)

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