

Spring seed vegetarian

2 courses 55 / 3 courses 65

All dishes available in entrée or main size

Our whole wheat ciabatta, cultured Jersey butter, smoked Murray pink salt, served with our compliments

Confit & fried globe artichoke, salsa verde, radish shoots

Fennel braised in liquorice, smoked buttermilk, charred cucumber, dill, lime

Sorrel linguini, creamed broad beans, flowering zucchini, pine nuts, reggiano

Steamed asparagus, cured duck yolk, truffled pecorino custard, hazelnut

Hand rolled potato gnocchi, local mushrooms, charred cauliflower, sheep's curd

Spring leaves, our Riesling verjuice dressing 8

Wood grilled pumpkin, house jersey yogurt, smoked honey 10

Grains, seeds, nuts & shoots 12

Optional cheese course, ask wait staff for daily selection 14 per piece

Bruleed lemon chiboust, lemon thyme mascarpone

Soft dark chocolate, roasted white chocolate, rye, malt ice cream

'Walter's Garden' Strawberry's, rose, lavender & cream