



### **First**

Lamb Belly, Pickled Turnip, Mint, Whipped Yoghurt  
Raw Scallops, Citrus, Horseradish Dressing,  
Carrots Roasted in Coffee Beans, Crème Fraiche, Oats  
Cured Spanish Mackerel, Raspberry Mojo, Nasturtium  
Cornbread, Jalapeno Mole, Smoky Blackberries - VEGAN  
Sourdough, Cultured Butter – 20

### **Second**

Blue-Eye Trevalla, Wombok, Fennel  
Lamb, Sweetcorn, Buckwheat, Merguez  
Emu, Nam Jim Jaew, Pickled Peppers  
Black Angus Flank, Anchovy Butter, Radish  
Broccoli, Sunflower Seed Velouté, Puffed Grains – VEGAN

### **Sides**

Lavender Baked Potatoes, Local Honey, Mustard  
Heirloom Tomato, Basil, Black Olive - VEGAN  
Burnt Leeks, Goma Dare - VEGAN  
Smoked and Pickled Beetroots, Fermented Chilli Oil, Garden Leaves – VEGAN

### **Third**

Lavender Ice-cream, Rhubarb, Camel Milk  
Citrus, Tarragon, White Chocolate  
Carrot, Almond, Dolce De Leche  
Strawberry, Black Pepper, Spring Pea - VEGAN  
Cheese for Two, Few Condiments, Seeded Wafer Biscuit - 30

**Two Course 72.50pp**

**Three Course 87.50pp**

**Sides 13.50p**