

Plates

Sardine Souffle with Awakened watermelon Pate

£13

Folk Fennel with Frightened Salt waffle

£11

Naive Lime Bruschette with Sublimated Butter Spread

£9

Locally-sourced Gravlox, Rustic Vinegar & Naturally Grown Carrot

£18

Sprouted Fennel, Sheltered Rye & Pork Belly Frittata

£21

Blistered Eggplant, Scraped Corn & Triple Aged Beets

£20

Tormented Peach Crumble with Single Mint Sprig

£6

Frosted Raspberries & a Tiny Jug of Custard

£5

Libations

Small, Non-Fat Frappuccino
with Extra whipped Cream
and Chocolate Sauce

£4.50

Gooseberry & Elderflower
Prosecco Fizz
(Served in a Shoe)

£8.50

Homemade Strained
Orange Juice

£6.50

Mountain valley Spring water

£3