

SAMPLE MENU

Open from 6pm Serving food 7pm-9pm

We recommend 2 or 3 dishes with a few extras, between two.

Nibbles

Nocellara olives (vegan) £3.50 A collection of house pickles (vegan) £5 Boquerones £4 Home made pork crackling £3 Charcuterie plate £5

The Land

Pan roasted, free-range chicken breast, live romesco, almonds, charred spring onions £8.50 Slow cooked brisket with braised leeks and crisp parmesan polenta croutons £8.50 Pulled lamb shawarma, homemade hummus, crisp onions, pomegranate £8.50

The Sea

Anchoïade - Fresh crudités from the Edible Jungle, with a punchy anchovy dip £6.50

Cod cheeks - Pan seared with spiced butter, and green beans £8.50

Salmon carpaccio - House cured salmon with pickled kohlrabi & radicchio salad and buttermilk £8.50

The Garden

Mezze platter - A selection of fresh and vibrant, Middle Eastern inspired salads. Perfect for 2 or 3 people (v) £14 Sweet potato curry - Served with poppadoms and mango chutney (vegan) £7 Fattoush - Rustic salad with flatbread crisps, cultured yoghurt, sumac, mint and parsley (v) £6

Extras

Muhammara - A blend of roasted red peppers, toasted walnuts, cumin, garlic and molasses (vegan) £5
Labneh - House made fresh yoghurt-cheese with extra virgin olive oil (v) £5
Hummus - Classic Lebanese-style with an intense lemon dressing (vegan) £5
Mixed salad leaves - harvested fresh from the Edible Jungle, grown organically and lightly dressed (vegan) £3
Seasonal new potatoes with mint, parsley and butter (can be vegan) £4
Flatbread - handmade yogurt & herb flatbread (v) £1.50

Puddings and Cheese

Double chocolate brownie and Chantilly cream £6
Sticky toffee pear pudding £6
Bergamot lemon posset with poached rhubarb and little biscuits £5.50
Orange marmalade bread and butter pudding £6
Poached rhubarb and almond galette with maple butter £7

Cheeseboard - Binham Blue, Baron Bigod, Taleggio, quince jam, pickled grapes, seeded crackers (v) (1 cheese £5, 2 cheese £9, 3 cheese £12)