



BOUND BY THE RHYTHM OF THE SEASONS, OUR RESTAURANTS ARE
FUELLED BY THE BIODYNAMIC MARKET GARDEN AND ORGANIC HOME FARM.
FROM GLUTS TO UNLOVED BITS, WE HOPE NOT TO WASTE
AN OUNCE OF PRODUCE.

THIS DAILY-CHANGING MENU – ECHOING OUR CULINARY DIRECTOR SKYE
GYNGELL'S GROUND-BREAKING SCRATCH MENU AT SPRING IN LONDON –
FEATURES ELEGANTLY SIMPLE, DELICIOUS FOOD USING INGREDIENTS THAT
OTHERWISE MIGHT HAVE BEEN OVERLOOKED.

BEING INSPIRED BY WHAT WE HAVE TO HAND MEANS WE CANNOT ALTER
THE EARLY EVENING MENU ON THE NIGHT. IF YOU HAVE ANY DIETARY
REQUIREMENTS OR ALLERGIES, WE SUGGEST YOU ORDER FROM THE A LA
CARTE MENU OF THE DAY.



SAMPLE EARTH MENU
MARCH 2023

TO START

BUTTERMILK FRIED RABBIT WITH WILD GARLIC SALT AND RANCH
DRESSING

TO FOLLOW

BRAISED HECKFIELD LAMB SHOULDER WITH POMME ANNA AND PURPLE
SPROUTING

TO FINISH

WALNUT TART WITH HONEYED SHEEP'S YOGHURT ICE CREAM

32.50

SIDES

(price supplemented)

CRISPY POTATOES 11
FARM GREENS 10
FARM BITTER LEAVES 9

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE TALK TO YOUR WAITER WHO
WILL BE HAPPY TO HELP