



OUR FLATBREADS

Our signature sourdough flatbreads are naturally fermented for 72 hours, creating a lighter, more digestible base topped with vibrant, nourishing ingredients.

Harissa Spiced Devonshire Lamb

Slow-cooked harissa spiced Devonshire lamb, homemade hummus, pickled slaw & tahini drizzle. (G)(S)

Rich in protein & fibre and gut-supporting fermented slaw to balance.

15

Spring Pesto Chicken

Free-range chicken, roasted cherry tomatoes, mozzarella, homemade sunflower seed pesto and fresh rocket. (G)(D)

A balanced combination of lean protein, antioxidant-rich tomatoes and healthy fats.

14

Woodland Vitality

Mushrooms, Devonshire cheddar and caramelised onion topped with walnut parmesan & rocket. (G)(D)(N)(V)

Immune-supporting nutrients and omega-rich healthy fats.

14

Devonshire Cheddar & Kimchi

Our spicy homemade probiotic-rich kimchi, marinara, Devonshire cheddar, fresh chilli, spring onion & coriander. (G)(D)(V)

Fermented vegetables to support gut diversity and cheese for protein and calcium.

14

Spring Vegetable & Hummus

Homemade hummus, spring vegetables and sunflower seed pesto. (G)(S)(VG)

A colourful mix of seasonal vegetables delivering fibre, antioxidants & plant protein.

14

Garlic & Herb

Warm sourdough flatbread brushed with garlic and fresh parsley. (G)(VG)
+ Mozzarella 2 (D)

A slow fermented take on a classic.

6

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances.

An optional 12.5% discretionary charge will be added to your bill.

Allergen Guide: Celery (C) - Gluten (G) - Mustard (M) - Dairy (D) - Nuts (N) - Vegetarian (V) - Peanuts (PN) - Sesame (S)
- Sulphates (SU) - Soya (SY) - Fish (F) - Eggs (E) - Vegan (VG) - Gluten Free (GF)