

SAMPLE 3 COURSE MENU

STARTERS

JERUSALEM ARTICHOKE

GOAT'S CURD, FOREST FINDINGS, ROSEMARY, NUTS & SEEDS

FLAKED WHITE CRAB

CHARLOCK, BROWN CRAB, KOHLRABI, ROAST CHICKEN SKIN

MAIN COURSES

CORNISH BRILL FILLET

CARAWAY CABBAGE, ONION, SMOKED BACON

HUNTSAM FARM SUCKLING PIG

CARAMELISED CELERIAC, PEAR, LAMBS SORREL

DESSERTS

ASHMEAD KERNEL APPLE

CHOCOLATE, CINNAMON, TY GWYN CIDER JELLY

*PELLER ESTATE, CABERNET FRANC ICEWINE, 2013, ONTARIO,
CANADA - £7.00 75ML*

CROWN PRINCE PUMPKIN

WHITE CHOCOLATE, MUGWORT, PUMPKIN PRALINE

*NOBLE REISLING, 2014, FRAMINGHAM ESTATE,
MARLBROUGH, NEW ZEALAND - £8.25 100ML*

A SELECTION OF BRITISH CHEESES

£14 COURSE / £7 SUPPLEMENT

DINNER MENU £59