

LOCAL CARROT & ALEXANDER

LIGHTLY FERMENTED CELERY JUICE

AZUR STAR KOHLRABI

PINE, RAMSONS, WOODRUFF CULTURED CREAM, KITCHEN
GARDEN MUSTARDS & FLOWERS

RAW ORKNEY SCALLOP

PASSANDRA CUCUMBER, CALAMINT, ELDERFLOWER VINEGAR,
BORAGE

SEAWEED CUSTARD

SEVERN & WYE SMOKED EEL, SEAWEED PICKLED TURNIP,
EXMOOR CAVIAR, MONK'S BEARD

MUGWORT BEETS

OUR BLACK PUDDING, CARAMELISED SHALLOT, LAST YEAR'S
HARVEST GARDEN SEEDS, AROMATIC HERBS & FLOWERS

WILD SEA BASS

HERITAGE TOMATOES, SWISS CHARD, CHICKPEAS, LOVAGE,
SMOKED BONE MARROW

HUNTSHAM FARM MIDDLE WHITE SUCKLING PIG

CHARRED BEANS, PINE NUT, ANYA POTATOES, NASTURTIUM

SWEET CICELY, DANDELION HONEY, ELDERFLOWER

HEREFORDSHIRE RASPBERRIES

BUTTERMILK, GARDEN HERB SORBET, LACTOSE FLAKES

SELECTION OF LOCAL, WELSH & BRITISH CHEESE, HOGWEED
CHUTNEY, BLACK WALNUTS & MEDLAR JELLY

£17 COURSE

MENU - £115

WINE PAIRING - £80