

CARROT & ALEXANDERS

LIGHTLY FERMENTED CARROT JUICE

JERUSALEM ARTICHOKE

LOCAL GOAT'S CURD, HEDGEROW FINDINGS, TROMPETTE MUSHROOMS,
NUTS & SEEDS

ORKNEY SCALLOP

KITCHEN GARDEN TURNIP, BBQ ASHMEAD KERNEL APPLE, BITTERCRESS

SEAWEED CUSTARD

SEVERN & WYE SMOKED EEL, SEAWEED DRESSING, ESTUARY GREENS,
EXMOOR CAVIAR

TRUFFLE BAKED PARSNIP

PRESERVED PLUM, BRASSICA, HEN OF THE WOOD,
MONMOUTHSHIRE BLACK TRUFFLE

BBQ MONKFISH

CROWN PRINCE PUMPKIN, PICKLED ELDERBERRIES, HAZEL MISO, SEA
ASTER

EVERYTHING BUT THE SQUEEL

MIDDLE WHITE SUCKING PIG, CELERIAC, COMICE PEAR, LAMB'S SORREL

DANDELION ROOT AND HONEY

RYE CRISP, BLACKENED HAZELNUT

LOCAL COMICE PEAR

BUTTERMILK, MARITIME PINE, YOGHURT CRUMBLE

SELECTION OF LOCAL, WELSH & BRITISH CHEESE,
GREEN TOMATO CHUTNEY & MEDLAR JELLY

£17 COURSE

MENU - £130

WINE PAIRING - £90

A discretionary service charge of 10% will be added to your bill.