

FERMENTED SWEDE

LOCAL EWE'S MILK CHEESE, THREE CORNERED GARLIC,  
HAZELNUT

WYE VALLEY ASPARAGUS COOKED OVER EMBERS

PINE

HOGWEED, HEDGEROW HERBS, LOCAL MEAD SAUCE

CHALKSTREAM TROUT

FERMENTED CUCUMBER, RAMSONS, GARDEN LEAVES &  
FLOWERS

DAY BOAT HAKE

ST AUSTELL BAY MUSSELS, FERMENTED WILD GARLIC, BARLEY,  
PURPLE SPROUTING BROCCOLI

HUNTSHAM FARM RYELAND HOGGET

YOUNG LEEKS, TURNIP, HEN OF THE WOOD MUSHROOMS

DANDELION, ROOT & HONEY, RYE CRISP

FORCED WYE VALLEY RHUBARB

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

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

*£17 COURSE*

MENU - £78

WINE PAIRING - £55

WE ALSO HAVE A 7 COURSE VEGETARIAN MENU  
AVAILABLE