

SWEDE & THREE CORNERED GARLIC
LIGHTLY FERMENTED SWEDE & APPLE JUICE

JERUSALEM ARTICHOKE
HEDGEROW FINDINGS, TROMPETTE MUSHROOMS, NUTS &
SEEDS

HERITAGE CARROT
FERMENTED CARROT, ALEXANDER, ROCK SAMPHIRE

SHITAKE PICKLED TURNIP
SEAWEED DRESSING, SCURVY GRASS

TRUFFLE BAKED PARSNIP
FERMENTED PLUM, BRASSICA, HEN OF THE WOOD,
MONMOUTHSHIRE BLACK TRUFFLE

LOCAL PURPLE SPROUTING BROCCOLI
OCA DE PERU, PARSLEY ROOT, CELADINE

CHARCOAL BAKED CELERIAC
LOCAL BEETS, MUGWORT, BITTER LEAVES

DANDELION ROOT AND HONEY
RYE CRISP, BLACKENED HAZELNUT

FORCED YORKSHIRE RHUBARB
TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

TASTING MENU - £130

We offer either a 7 course or 3 course vegetarian
menu at lunchtimes

NATURAL RETSINA, GEORGAS, ATTIKA, GREECE, 2019

NATURAL ORANGE PINOT GRIS, SHARPHAM, DEVON, 2021

ULTERIOR NARANJA, ALBILLO, SPAIN, 2022

SI ORANGE ROSE, BINNER, ALSACE, FRANCE, MV

CHARDONNAY, 3 VULCANES, DE MARTINO, CHILE, 2021

CINSAULT, VIEJAS TINAJAS, ITTATA, CHILE, 2018

ORANGE MUSCAT, THE THING, SPAIN, 2019

WINE PAIRING - £105