

## 9 COURSE MENU

### **CARROT & ALEXANDER**

LIGHTLY FERMENTED HERITAGE CARROT JUICE

### **WYE VALLEY ASPARAGUS**

COOKED OVER EMBERS OF PINE, HOGWEED, FIDDLEHEAD FERNS,  
MEAD SAUCE

### **CORNISH WHITE CRAB MEAT**

PICKLED MAGNOLIA, HORSERADISH, DAMSON UMEBOSHI

### **BBQ HERITAGE RADISH**

WOODRUFF CULTURED CREAM, THREE CORNERED GARLIC

### **ROASTED & RAW LOCAL CAULIFLOWER**

BUTTERMILK EMULSION, FERMENTED GOOSEBERRY, LOVAGE &  
LEMON VERBENA

### **BRAISED MONKFISH**

NETTLES, PICKLED SEA LETTUCE, YOUNG HERBS & FLOWERS

### **RYELAND HOGGET**

LOCAL PURPLE SPROUTING, LOCAL GOATS CURD, KOHLRABI, RAMSONS

### **DANDELION ROOT**

WOODRUFF, PARSNIP

### **FORCED WYE VALLEY RHUBARB**

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, QUINCE,  
MUSCOVADO

### **SELECTION OF CHEESES FROM WALES & THE BORDERS**

GREEN TOMATO CHUTNEY & BLACK WALNUT  
£19 COURSE

### **TASTING MENU - £145**

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

BACCHUS, MOUNTAIN PEOPLE WINE/GWIN POBL Y MYNYDD,  
TINTERN 2023

ROERO ARNEIS, ANGELO NEGRO, SERRA LUPINI DOCG, ITALY,  
2023

RAMI, COS, VITTORIA, ITALY, 2023

CHATEAU SAINT ROCHE, TANGERINA, CATALANES, FRANCE,  
2024

XAREL-LO, VI NATURAL, VINS PETXINA, SPAIN 2019

VISAN, ROCHE- AUDRAN, CÔTES DU RHÔNE, FRANCE, 2022

JURANCON, CLOS LAPEYRE, LA MAGENDIA DE LAPEYRE  
PYRENEES-ATLANTIQUES 2019

10 YEAR OLD HENRIQUES & HENRIQUES,, MALVASIA (SWEET) MADEIRA  
£15.00 (75ML)

**WINE PAIRING - £105**