

DINNER MENU

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

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 - £90

3 COURSE MENU

STARTERS

JERUSALEM ARTICHOKE

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

TRUFFLE BAKED PARSNIP

FERMENTED PLUM, BRASSICA, WINTER CHANTERELLE,
MONMOUTHSHIRE BLACK TRUFFLE

MAIN COURSES

HEN OF THE WOODS

OCA DE PERU, PARSLEY ROOT, PURPLE SPROUTING , RAMSON CAPERS

CHARCOAL BAKED CELERIAC

KITCHEN GARDEN BEETS, CELERIAC, MUGWORT, BITTER LEAVES

DESSERTS

LOCAL COMICE PEAR

BUTTERMILK, MARITIME PINE, YOGHURT CRUMB

FORCED YORKSHIRE RHUBARB

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

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

£17 COURSE

THREE COURSES - £64

7 COURSE MENU

SWEDE & THREE CORNERED GARLIC

LIGHTLY FERMENTED SWEDE AND APPLE

JERUSALEM ARTICHOKE

HEDGEROW FINDINGS, WINTER CHANTERELLE MUSHROOMS, NUTS &
SEEDS

TRUFFLE BAKED PARSNIP

FERMENTED PLUM, BRASSICA, WINTER CHANTERELLE,
MONMOUTHSHIRE BLACK TRUFFLE

HEN OF THE WOODS

OCA DE PERU, PARSLEY ROOT, PURPLE SPROUTING , RAMSON CAPERS

CHARCOAL BAKED CELERIAC

KITCHEN GARDEN BEETS, CELERIAC, MUGWORT, BITTER LEAVES

DANDELION ROOT AND HONEY

RYE CRISP, BLACKENED HAZELNUT, CANDIED PARSNIP

FORCED YORKSHIRE RHUBARB

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

SELECTION OF LOCAL, WELSH & BRITISH CHEESE, GREEN

TOMATO CHUTNEY, BLACK WALNUTS & MEDLAR JELLY

£17 COURSE

MENU - £80