

7 COURSE MENU

SWEDE & THREE CORNERED GARLIC
LIGHTLY FERMENTED SWEDE AND APPLE

JERUSALEM ARTICHOKE
LOCAL GOAT'S CURD, HEDGEROW FINDINGS, TROMPETTE
MUSHROOMS, NUTS AND SEEDS

ORKNEY SCALLOP
HERITAGE CARROT, ALEXANDERS, ROCK SAMPHIRE, ROAST CHICKEN
SKIN

DAY BOAT HAKE
HEN OF THE WOOD, PARSLEY ROOT, PICKLED PINE, MUSHROOM
SAUCE, WILD CHERVIL

HUNTSHAM FARM RYELAND HOGGET
YOUNG LEEK, TURNIP, RAMSONS

DANDELION ROOT AND HONEY
BLACKENED HAZELNUT, CANDIED PARSNIP, RYE CRISP

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

*SELECTION OF LOCAL, WELSH & BRITISH CHEESE, HOGWEED
CHUTNEY, BLACK WALNUTS
£19 COURSE*

MENU - £80

XAREL-LO, BLANC VI NATURAL, CATALONIA, SPAIN, 2019

ORANGE PINOT GRIS, LITTLE BEE, DEVON, ENGLAND, 2022

THE THIEF, DELL VINEYARD, MONMOUTHSHIRE, WALES 2022

OLD VINE CARIGNAN, VILLALOBOS, COLCHAGUA, CHILE, 2014

LATE HARVEST TOKAJI, HUNGARY

WINE PAIRING - £65