

## 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

SALT COD BRANDADE  
ALEXANDER, SMOKED EEL, BUTTERMILK, CELERIAC, GARDEN LEAVES

HALIBUT  
HEN OF THE WOOD, PARSLEY ROOT, PICKLED PINE, MUSHROOM  
SAUCE, WILD CHERVIL

BBQ LONGHORN SHORT RIB  
YOUNG LEEK, TURNIP, FERMENTED TOMATO, 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  
£17 COURSE*

MENU - £80

XAREL-LO, BLANC VI NATURAL, SPAIN, 2019

BACCHUS, LYME BAY, DEVON, ENGLAND, 2023

SEYVAL BLANC / PINOT NOIR, Y LLEIDR, MONMOUTH, 2023

LAGREIN, NIKLAS, ALTO ADIGE, ITALY, 2022

LATE HARVEST TOKAJI, HUNGARY

WINE PAIRING - £55