

7 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

BRAISED MONKFISH

NETTLES, PICKLED SEA LETTUCE, YOUNG HERBS & FLOWERS

RYELAND HOGGET

LOCAL PURPLE SPROUTING, LOCAL GOATS CURD, KOHLRABI, RAMSONS

DANDELION ROOT

WOODRUFF, PARSNIP

FORCED YORKSHIRE 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 - £95

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

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

ROERO ARNEIS, ANGELO NEGRO, SERRA LUPINI DOCG, ITALY,
2022

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 - £65