

SWEDE & THREE CORNERED GARLIC
LIGHTLY FERMENTED SWEDE JUICE

JERUSALEM ARTICHOKES
LOCAL GOATS CURD, HEDGEROW FINDINGS, CHANTERELLE
MUSHROOMS, NUTS & SEEDS

NATURAL RETSINA, MESOGIA, GREECE, NV

BIO CHARDONNAY, ANCRE HILL, MONMOUTH, WALES, 2023

RAMI, COS, VITTORIA, ITALY, 2023

PINOT NOIR, DAVENPORT, SUSSEX, ENGLAND, 2023

LITTLE BEE PINOT GRIS, DEVON, ENGLAND, 2024

CHATEAU DU CEDRE, CAHORS, FRANCE, 2020

TOKAJI LATE HARVEST, HUNGARY

10 YEARS OLD JUSTINOS, MALVASIA (SWEET) MADERIA

£15.00 (75ML)

WINE PAIRING - £105

ORKNEY SCALLOP
ASHMEAD'S KERNEL APPLE, TOKYO TURNIP, BITTERCRESS

SEAWEED CUSTARD
SMOKED EEL, SHIITAKE PICKLED KOHLRABI, EXMOOR CAVIAR,
SCURVY GRASS

TRUFFLE BAKED PARSNIP
HEN OF THE WOOD, PLUM & ROSEHIP, BRASSICA,
MONMOUTHSHIRE AUTUMN TRUFFLE

ELDERBERRY SPICED MONKFISH
CROWN PRINCE PUMPKIN, ELDERBERRIES, HAZEL MISO,
SEA ASTER

WILD FALLOW VENISON
LOCAL BEETS, MUGWORT, CELERIAC, BITTER LEAVES

DANDELION ROOT
WOODRUFF, DANDELION PARSNIP SYRUP

LOCAL COMICE PEAR
MARITIME PINE, YOGHURT CRUMB, BUTTERMILK

SELECTION OF LOCAL, WELSH & BRITISH CHEESE,
GREEN TOMATO CHUTNEY & BLACK WALNUT
£19 COURSE

TASTING MENU - £145
A discretionary service charge of 10% will be added to your bill.