

	<p>SWEDE &amp; THREE CORNERED GARLIC</p> <p>LIGHTLY FERMENTED SWEDE JUICE</p>
NATURAL RETSINA, MESOGIA, GREECE, NV	<p>JERUSALEM ARTICHOKES</p> <p>LOCAL GOATS CURD, HEDGEROW FINDINGS, CHANTERELLE</p> <p>MUSHROOMS, NUTS &amp; SEEDS</p>
BIO CHARDONNAY, ANCRE HILL, MONMOUTH, WALES, 2023	<p>ORKNEY SCALLOP</p> <p>ASHMEAD'S KERNEL APPLE, TOKYO TURNIP, BITTERCRESS</p>
RAMI, COS, VITTORIA, ITALY, 2023	<p>SEAWEED CUSTARD</p> <p>SMOKED EEL, SHIITAKE PICKLED KOHLRABI, EXMOOR CAVIAR,</p> <p>SCURVY GRASS</p>
PINOT NOIR, DAVENPORT, SUSSEX, ENGLAND, 2023	<p>TRUFFLE BAKED PARSNIP</p> <p>HEN OF THE WOOD, PLUM &amp; ROSEHIP, BRASSICA,</p> <p>MONMOUTHSHIRE AUTUMN TRUFFLE</p>
LITTLE BEE PINOT GRIS, DEVON, ENGLAND, 2024	<p>ELDERBERRY SPICED MONKFISH</p> <p>CROWN PRINCE PUMPKIN, ELDERBERRIES, HAZEL MISO,</p> <p>SEA ASTER</p>
CHATEAU DU CEDRE, CAHORS, FRANCE, 2020	<p>WILD FALLOW VENISON</p> <p>LOCAL BEETS, MUGWORT, CELERIAC, BITTER LEAVES</p>
	<p>DANDELION ROOT</p> <p>WOODRUFF, DANDELION PARSNIP SYRUP</p>
TOKAJI LATE HARVEST, HUNGARY	<p>LOCAL COMICE PEAR</p> <p>MARITIME PINE, YOGHURT CRUMB, BUTTERMILK</p>
10 YEARS OLD JUSTINOS, MALVASIA (SWEET) MADERIA	<p>SELECTION OF LOCAL, WELSH &amp; BRITISH CHEESE,</p> <p>GREEN TOMATO CHUTNEY &amp; BLACK WALNUT</p> <p>£19 COURSE</p>
£15.00 (75ML)	
WINE PAIRING - £105	<p>TASTING MENU - £145</p> <p>A discretionary service charge of 10% will be added to your bill.</p>