

9 COURSE MENU

CARROT & ALEXANDER

LIGHTLY FERMENTED HERITAGE CARROT JUICE

WYE VALLEY ASPARAGUS

COOKED OVER EMBERS OF PINE, HOGWEED, FIDDLEHEAD FERNS,
MEAD SAUCE

SOUSED KOHLRABI

PICKLED MAGNOLIA, HORSERADISH, DAMSON UMEBOSHI

BBQ HERITAGE RADISH

WOODRUFF CULTURED CREAM, THREE CORNERED GARLIC

ROASTED & RAW LOCAL CAULIFLOWER

BUTTERMILK EMULSION, FERMENTED GOOSEBERRY, LOVAGE &
LEMON VERBENA

JERSEY ROYALS

JACK BY THE HEDGE BUTTER, NETTLE, HOPSHOOTS

CHARCOAL BAKED CELERIAC

LOCAL PURPLE SPROUTING, GOATS CURD, RAMSONS, HEN OF THE
WOODS

DANDELION ROOT

WOODRUFF, PARSNIP

FORCED WYE VALLEY 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 - £145

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

ROERO ARNEIS, ANGELO NEGRO, SERRA LUPINI DOCG, ITALY,
2023

RAMI, COS, VITTORIA, ITALY, 2023

CHATEAU SAINT ROCHE, TANGERINA, CATALANES, FRANCE,
2024

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 - £105

***WE ALSO HAVE A 4 COURSE & 7 COURSE VEGETARIAN MENU**