

SWEDE & THREE CORNERED GARLIC  
LIGHTLY FERMENTED SWEDE JUICE

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

BBQ WINTER RADISH  
ASHMEAD KERNEL APPLE, BUTTERMILK, BITTERCRESS

SEAWEED CUSTARD  
CELERIAC, SHIITAKE PICKLED KOHLRABI, SCURVY GRASS

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

CROWN PRINCE PUMPKIN  
ELDERBERRIES, HAZEL MISO, SEA ASTER

CHARCOAL BAKED CELERIAC  
LOCAL BEETS, MUGWORT, CELERIAC, BITTER LEAVES

DANDELION ROOT  
WOODRUFF, DANDELION PARSNIP SYRUP

LOCAL COMICE PEAR  
MARITIME PINE, YOGHURT CRUMB, BUTTERMILK

TASTING MENU - £145\* available for dinner only

\*We have 4 course or 7 course vegetarian menus

available at lunchtimes