

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