

4 COURSE MENU

SWEDE & THREE CORNERED GARLIC
LIGHTLY FERMENTED SWEDE JUICE

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

LITTLE BEE PINOT GRIS, DEVON, ENGLAND, 2024
ELDERBERRY SPICED MONKFISH
CROWN PRINCE PUMPKIN, ELDERBERRIES, HAZEL MISO,
SEA ASTER

CHATEAU DU CEDRE, CAHORS, FRANCE 2020
WILD FALLOW VENISON
LOCAL BEETS, MUGWORT, CELERIAC,
BITTER LEAVES

TOKAJI, LATE HARVEST, HUNGARY
LOCAL COMICE PEAR
MARITIME PINE, YOGHURT CRUMB, BUTTERMILK

10 YEARS OLD JUSTINOS, MALVASIA
(SWEET) MADEIRA £15.00
SELECTION OF LOCAL, WELSH & BRITISH CHEESE, GREEN TOMATO
CHUTNEY, BLACK WALNUT AND HOGWEED
£19 COURSE

WINE PAIRING - £45

MENU - £64