

4 COURSE MENU

CARROT & ALEXANDER

LIGHTLY FERMENTED HERITAGE CARROT JUICE

WYE VALLEY ASPARAGUS

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

BRAISED MONKFISH

NETTLES, PICKLED SEA LETTUCE, YOUNG HERBS & FLOWERS

RYELAND HOGGET

LOCAL PURPLE SPROUTING, LOCAL GOATS CURD, KOHLRABI, RAMSONS

FORCED YORKSHIRE RHUBARB

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, QUINCE,
MUSCOVADO

SELECTION OF CHEESES FROM WALES & THE BORDERS

GREEN TOMATO CHUTNEY & BLACK WALNUT
£19 COURSE

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

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 - £45

MENU - £64