

#### 4 COURSE MENU

SWEDE & THREE CORNERED GARLIC  
LIGHTLY FERMENTED SWEDE JUICE

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

ELDERBERRY SPICED MONKFISH  
CROWN PRINCE PUMPKIN, ELDERBERRIES, HAZEL MISO,  
SEA ASTER

WILD FALLOW VENISON  
LOCAL BEETS, MUGWORT, CELERIAC,  
BITTER LEAVES

LOCAL COMICE PEAR  
MARITIME PINE, YOGHURT CRUMB, BUTTERMILK

*SELECTION OF LOCAL, WELSH & BRITISH CHEESE, GREEN TOMATO  
CHUTNEY, BLACK WALNUT AND HOGWEED  
£19 COURSE*

NATURAL RETSINA, MESOGIA, GREECE, NV

LITTLE BEE PINOT GRIS, DEVON, ENGLAND, 2024

CHATEAU DU CEDRE, CAHORS, FRANCE 2020

TOKAJI, LATE HARVEST, HUNGARY

*10 YEARS OLD JUSTINOS, MALVASIA  
(SWEET) MADEIRA    £15.00*

WINE PAIRING - £45

MENU - £64