

DINNER MENU

MUGWORT SMOKED BEETS

BLACK PUDDING, AROMATIC SEEDS & HERB FLOWERS

ORKNEY SCALLOP

TURNIP, MISO, VERBENA APPLE, PUFFED BARLEY, WOOD
SORREL

DUCK LIVER PARFAIT

GOOSEBERRY, DUCK CROQUETTE, CHICORY CREAM,
HAZELNUT, ELDERFLOWER

LINE CAUGHT SEA BASS

HERITAGE TOMATOES, BORLOTTI BEANS, LARDO,
NASTURTIUM

HUNTSAM FARM SUCKLING PIG

CARAMELISED CELERIAC, PEAR, LAMB'S SORREL

VIOLET, BLUEBERRY, ROSE, LEMON THYME

AERATED RASPBERRY MOUSSE

HEREFORDSHIRE RASPBERRIES, HERB SORBET, COCOA

A SELECTION OF BRITISH CHEESES

£14 COURSE

MENU - £82

WITH WINE PAIRING - £137