

### 3 COURSE LUNCH MENU

#### STARTERS

##### MUGWORT SMOKED BEETS

HAZELNUT, CARAMELISED ONION, AROMATIC SEEDS & HERB FLOWERS

##### BLACKENED LEEK

CHEESE SAUCE, NASTURTIUM, HERB FLOWERS

#### MAIN COURSES

##### ROASTED CAULIFLOWER

CAULIFLOWER PUREE, BLACKENED ONION, CHARRED KALES, PINE

##### VIOLET ARTICHOKE

GARDEN SQUASH, RADISH, LOVAGE GOATS CURD, ORACHE

#### DESSERTS

##### VIOLET PARFAIT

BLUEBERRIES, ROSE, LEMON THYME

##### AERATED RASPBERRY MOUSSE

HEREFORDSHIRE RASPBERRIES, HERB SORBET, COCOA

##### A SELECTION OF BRITISH CHEESES

*£14 COURSE / £7 SUPPLEMENT*

THREE COURSES £39

5 COURSE MENU IS ALSO AVAILABLE WEDS- SAT LUNCHTIMES

## DINNER MENU

### MUGWORT SMOKED BEETS

HAZELNUT, CARAMELISED ONION, AROMATIC SEEDS & HERB FLOWERS

### ROASTED CAULIFLOWER

TURNIP, MISO, VERBENA APPLE, BARLEY, WOOD SORREL

### BLACKENED LEEK

CHEESE SAUCE, NASTURTIUM, HERB FLOWERS

### MEAD PARSNIP

FORAGED MUSHROOMS, BORLOTTI BEAN, PINE

### VIOLET ARTICHOKE

GARDEN COURGETTE & SQUASH, RADISH, LOVAGE GOAT CURD, ORACHE

### VIOLET, BLUEBERRY, ROSE, LEMON THYME

### AERATED RASPBERRY MOUSSE

HEREFORDSHIRE RASPBERRIES, HERB SORBET, COCOA

MENU - £82

WITH WINE PAIRING - £137