

VEGETARIAN

WYE VALLEY ASPARAGUS

HOGWEED, MARITIME PINE, HEDGEROW PICKINGS, TINTERN
MEAD

HEIRLOOM CUCUMBERS

HORSERADISH, DILL, PICKLED ELDERFLOWERS

HERITAGE CARROTS

FERMENTED CARROT, BUTTERMILK, ESTUARY GREENS

CHARRED LEEK

NASTURTIUM, HERB FLOWERS, CHEESE SAUCE

VIOLET ARTICHOKE

GOATS CURD, SPRING ONIONS, JERSEY ROYALS, ORACHE

BLACKBERRY, CHAMOMILE, SAGE

LOCAL STRAWBERRIES

LAMB'S SORREL, OATS, CARAMELISED ALMONDS

TASTING MENU - £74

DESIGNED TO BE ENJOYED BY THE WHOLE TABLE