

ROAST JERUSALEM ARTICHOKE

GOATS CURD, FOREST FINDINGS, ROSEMARY,
NUTS & SEEDS

ORKNEY SCALLOP

FERMENTED CARROT, ALEXANDERS, ROAST CHICKEN SKIN,
ESTUARY GREENS

SQUAB PIGEON

CAULIFLOWER, FORCED RHUBARB, CHARRED KALE,
WILD CHERVIL

CORNISH BRILL

MUSSEL CREAM, PURPLE SPROUTING, BRASSICA,
THREE CORNERED GARLIC

HUNTSAM FARM SUCKLING PIG

CARAMELISED CELERIAC, PEAR, LAMB'S SORREL

BLACKBERRY, CHAMOMILE, MUGWORT

POACHED PEAR

BUTTERMILK, PINE, YOGHURT CRUMBLE

A SELECTION OF BRITISH CHEESES

£14 COURSE

MENU - £85

WITH WINE PAIRING - £145