

## 5 COURSE

### WYE VALLEY ASPARAGUS

MARITIME PINE, HOGWEED, HEDGEROW PICKINGS, TINTERN  
MEAD SAUCE

### MEADOWSWEET CURED MACKEREL

SMOKED MACKEREL, MEADOWSWEET PICKLE, APPLE, CRISP  
LEAVES

### CORNISH COD COOKED IN JACK BY THE HEDGE BUTTER

VIOLET ARTICHOKE, BROWN SHRIMP, HOP SHOOTS

### CRISPY DUCK CONFIT

HERITAGE RADISHES, GARLIC CREAM, BLACKENED ONION,  
JERSEY ROYALS, RAMSONS

### HEREFORDSHIRE STRAWBERRIES

WOODLAND SORREL, CARAMELISED OAT & ALMONDS, WHITE  
CHOCOLATE

MENU - £60

MENU WITH WINE PAIRING - £105

DESIGNED TO BE ENJOYED BY THE WHOLE TABLE