

LOCAL CARROT & ALEXANDER
LIGHTLY FERMENTED PURPLE CARROT JUICE

CONFIT DAY BOAT SARDINES
OUR WHITE CURRANTS, FENNEL, RADISH, WOODRUFF

KITCHEN GARDEN HERITAGE BEETROOTS
OUR BLACK PUDDING, CARAMELISED SHALLOT, LAST YEAR'S
HARVEST GARDEN SEEDS, AROMATIC HERBS & FLOWERS

CORNISH COD COOKED IN MUGWORT BUTTER
HEIRLOOM COURGETTE & SQUASHES, KITCHEN GARDEN
VEGETABLES

BBQ WYE ORGANIC LAMB SHOULDER
CUCUMBER, LOVAGE GOAT CURD, ANYA POTATO,
NASTURTIUM

SWEET CICELY
DANDELION HONEY, PICKLED ELDERFLOWER, GARDEN
FLOWERS

HEREFORDSHIRE VICTORIA PLUMS
MEADOWSWEET, STONE FRUIT ICE CREAM, HAZELNUT, MILK
CRISP

SELECTION OF LOCAL, WELSH & BRITISH CHEESE, HOGWEED
CHUTNEY, BLACK WALNUTS & MEDLAR JELLY
£17 COURSE

MENU - £78
WINE PAIRING - £55