

DINNER MENU

FERMENTED SWEDE

LOCAL EWE'S MILK CHEESE, THREE CORNERED GARLIC,
HAZELNUT - LIGHTLY FERMENTED SWEDE & APPLE JUICE

WYE VALLEY ASPARAGUS COOKED OVER EMBERS PINE

HOGWEED, FIDDLEHEAD FERNS, HEDGEROW HERBS, LOCAL
MEAD SAUCE

ORKNEY SCALLOP

HERITAGE CARROTS, ALEXANDER, ROAST CHICKEN SKIN, ROCK
SAMPHIRE

SEAWEED CUSTARD

SEVERN & WYE SMOKED EEL, SEAWEED DRESSING, KOHLRABI,
EXMOOR CAVIAR, SCURVY GRASS

TRUFFLE BAKED PARSNIP

PRESERVED WHITE CURRANTS, HEN OF THE WOOD, BRASSICA,
MONMOUTHSHIRE TRUFFLE

BRAISED DAY BOAT MONKFISH

NETTLE, PICKINGS FROM SPRING HEDGEROW

HUNTSHAM FARM RYELAND HOGGET

YOUNG LEEKS, GARLIC PUREE, LOCAL TURNIPS, RAMSONS

DANDELION - ROOT & HONEY, RYE CRISP

FORCED WYE VALLEY RHUBARB

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

SELECTION OF LOCAL, WELSH & BRITISH CHEESE,
GREEN TOMATO CHUTNEY & MEDLAR JELLY

£17 COURSE

MENU - £130

WINE PAIRING - £80